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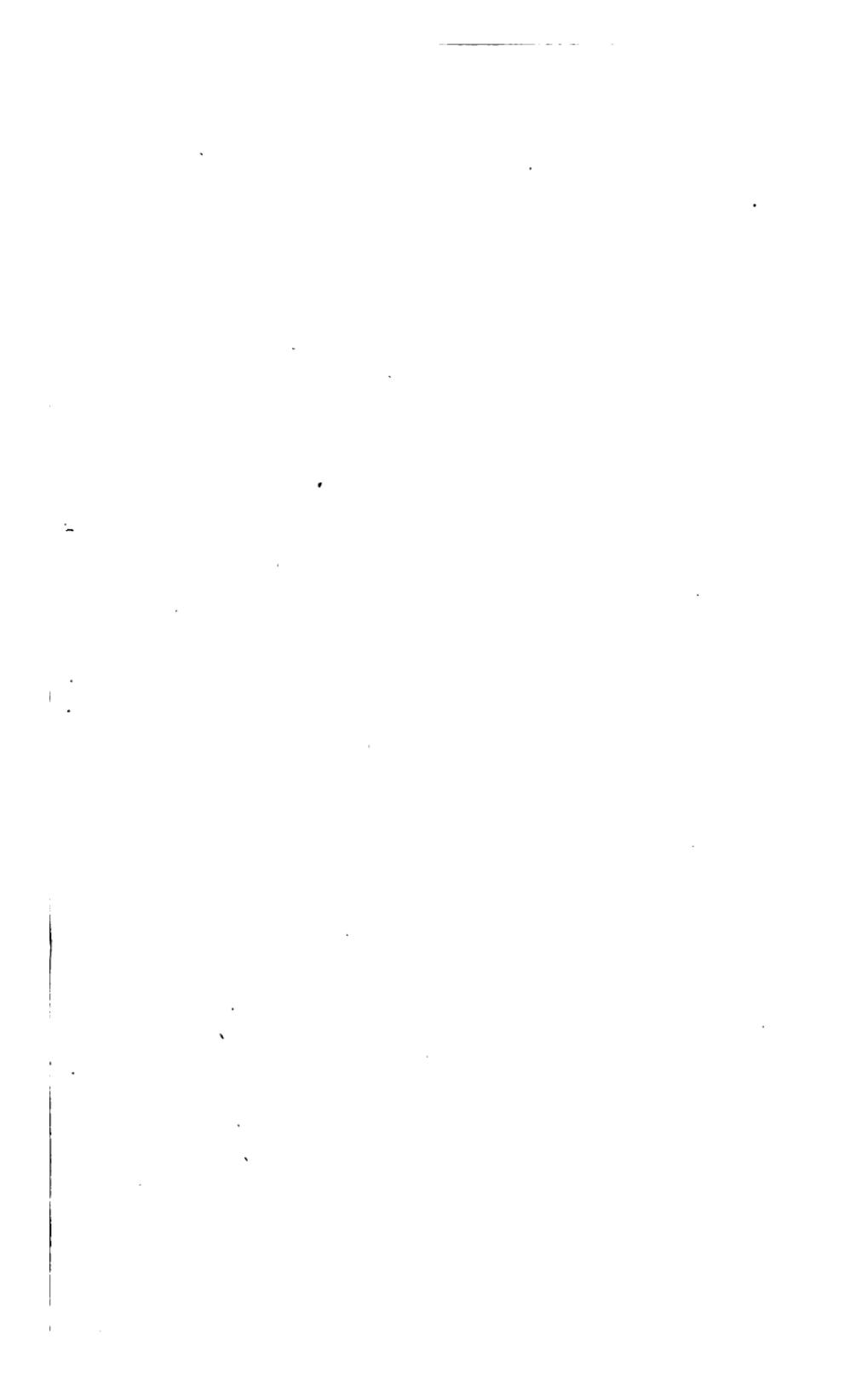


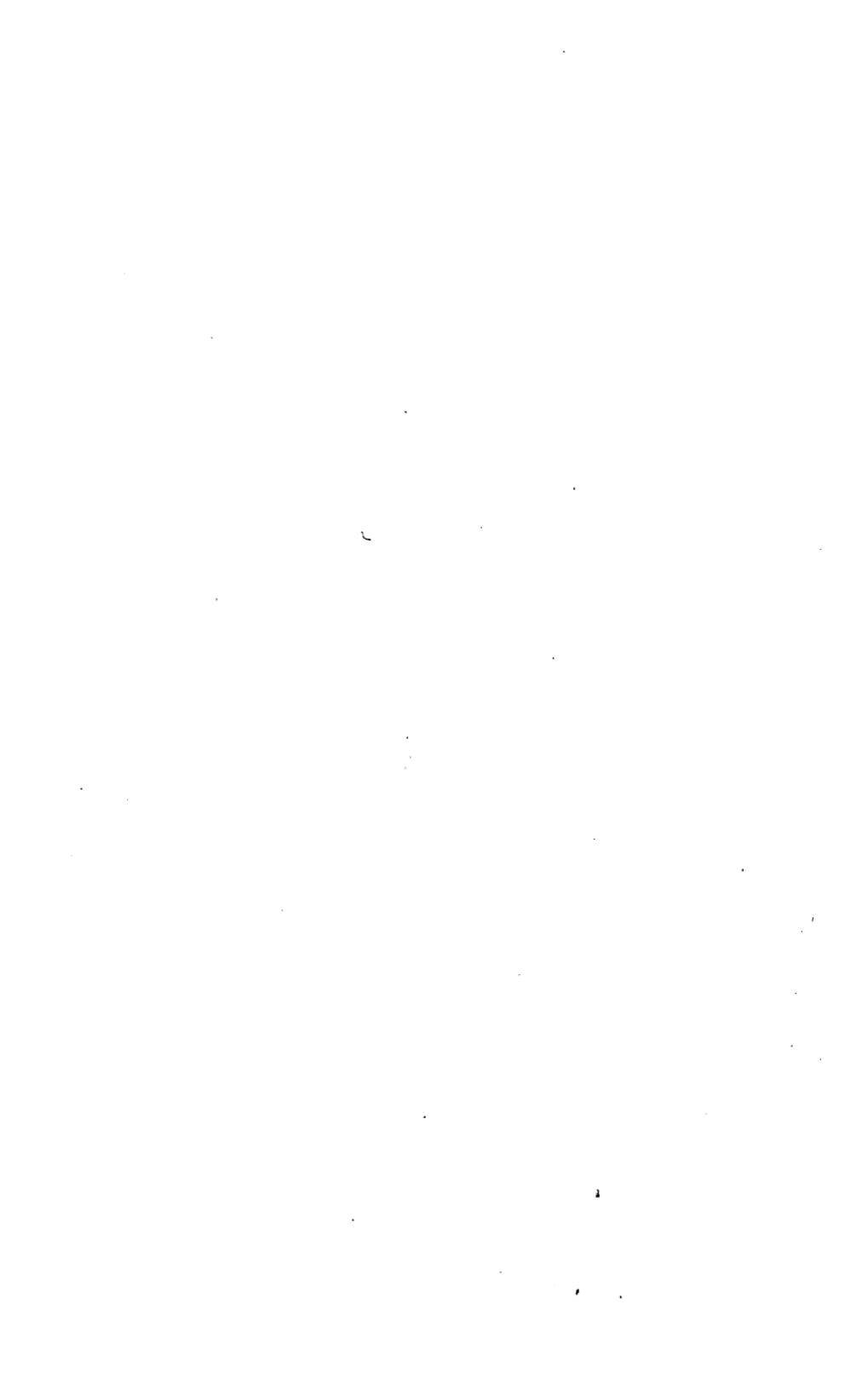
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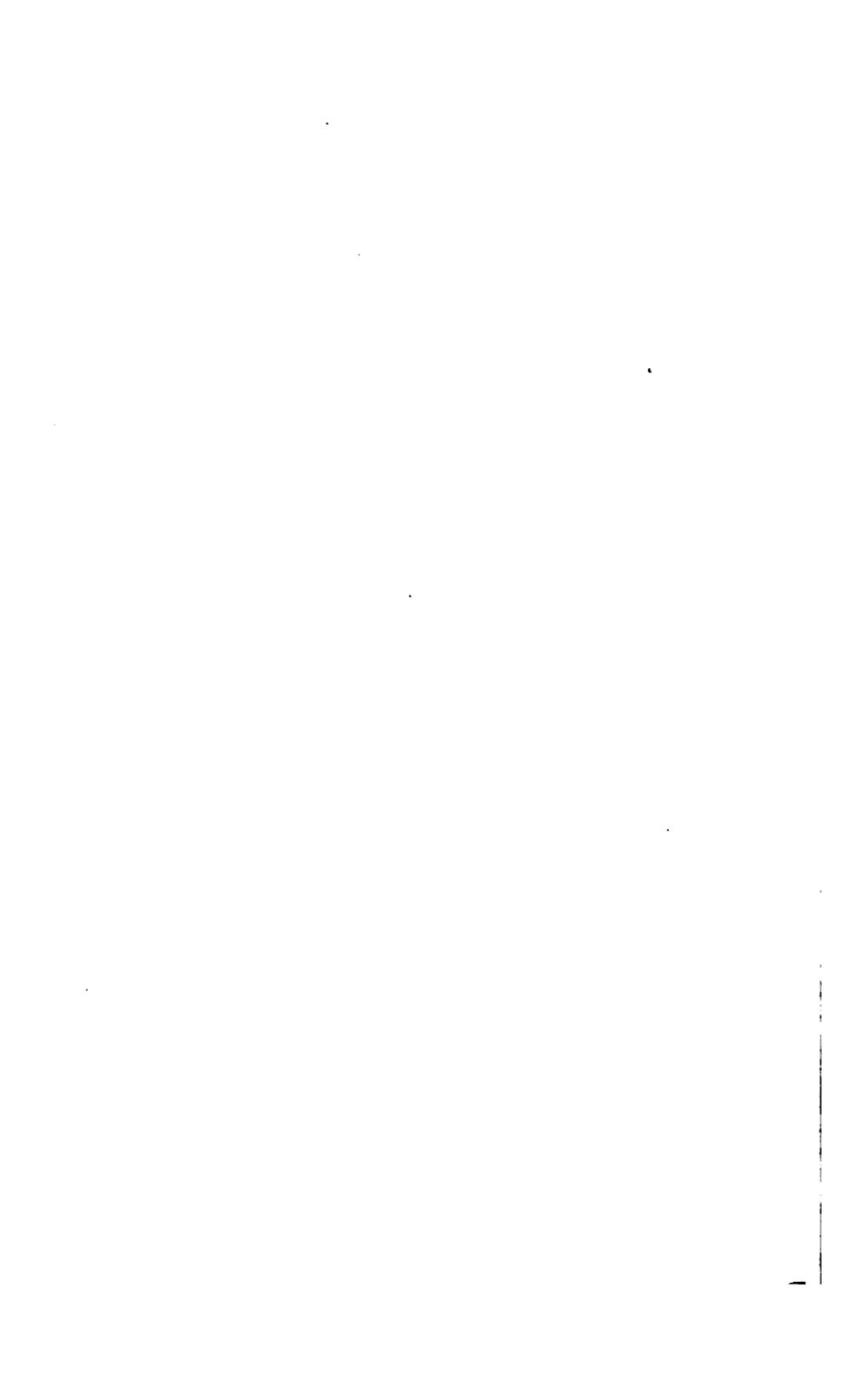
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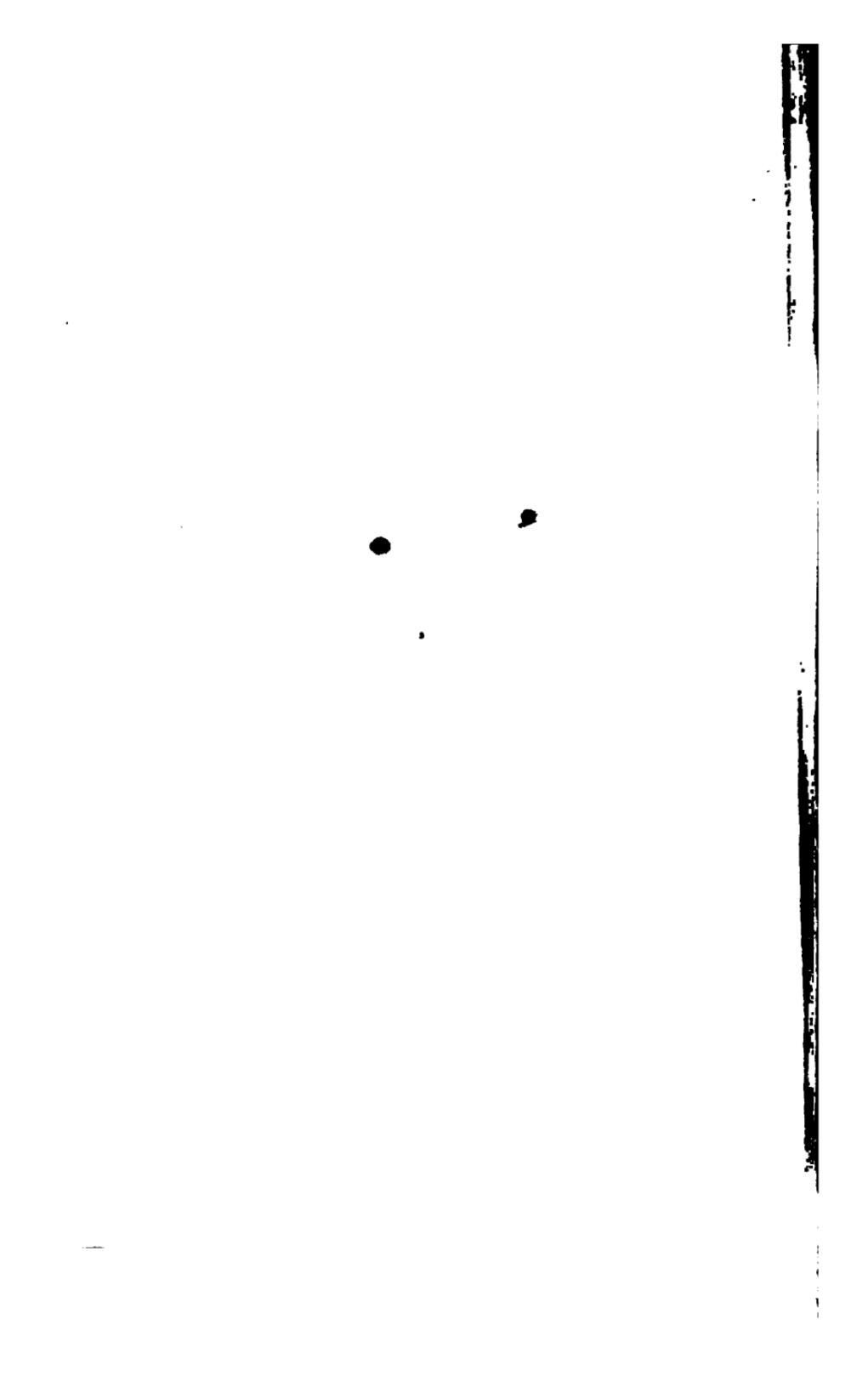
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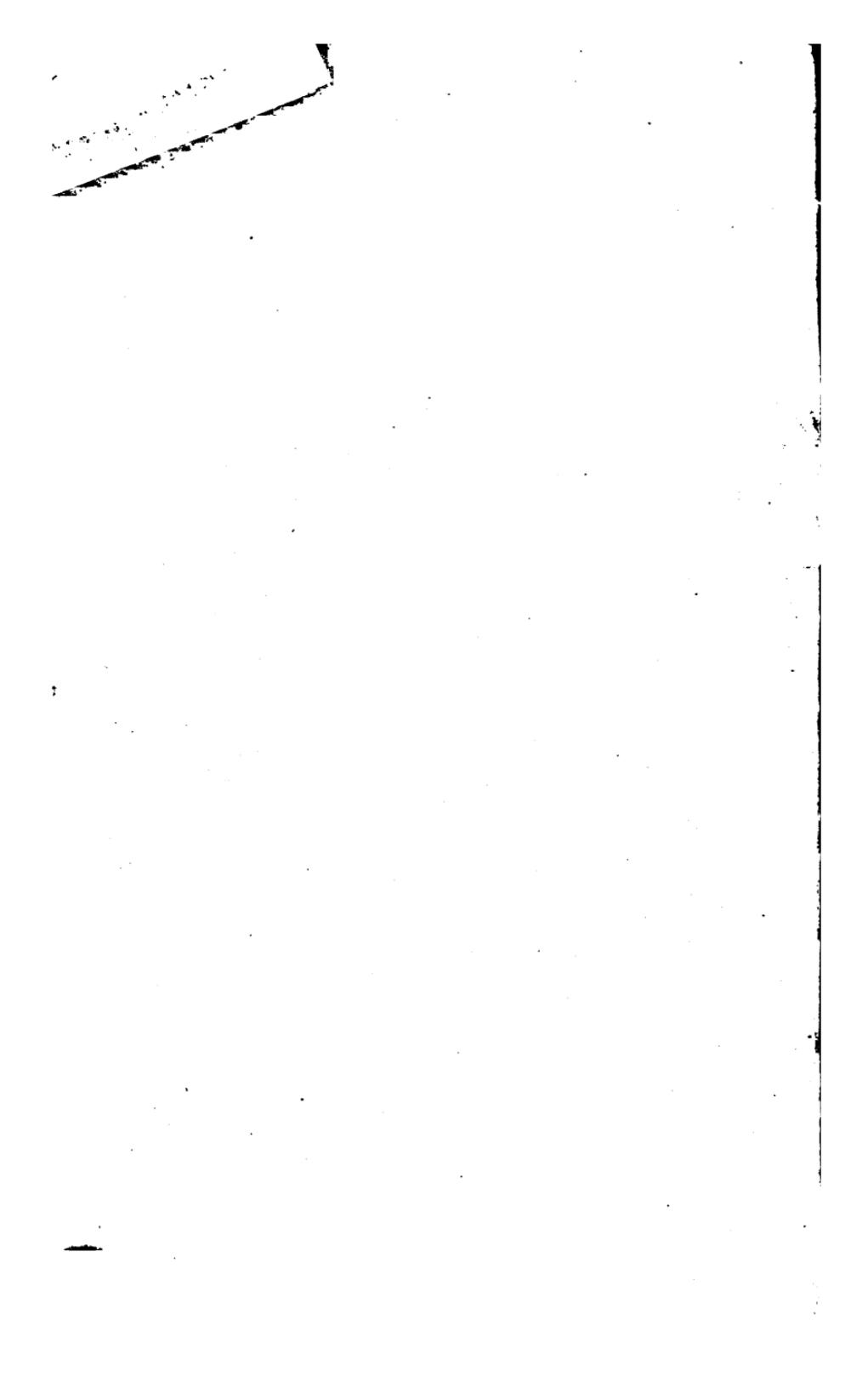
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AUTHOR OF "MRS. LLOYD'S COOK BOOK,"

NEW AND IMPROVED EDITION.

NEW YORK:
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MRS. T. J. CROWEN,

AUTHOR OF AMERICAN LADY'S COOK BOOK, ETC.

NEW AND GREATLY IMPROVED EDITION.

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P R E F A C E.

EVERY LADY's COOK Book, as its name indicates, has been written for all classes of people: both for those who desire rich, well-seasoned dishes, and for those who prefer more plain diet.

How to prepare the articles of food in general use in the nicest and most appetizing manner, without being an extreme in either way, has been the object of the author, and success has so far attended the effort, that an appreciating public has given it the most unmistakable approval in the almost unprecedented sale the book has met with; over two hundred thousand copies having already been sold.

These receipts may be followed to the letter, and success insured. It many not here be amiss to say, that the author has had the pleasure of receiving letters from persons (entire strangers) in different parts of the United States, expressing their extreme satisfaction in the possession of receipts which they found to be of such practical value. She trusts the present volume, which has many valuable additions, may be received with no diminution of public favor.

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RECEIPTS

FOR

MAKING AND BAKING CAKES.

INTRODUCTORY REMARKS.

RECEIPTS of this description are usually accompanied with such a formidable array of directions and unnecessary preliminaries, as to bewilder and discourage a beginner. In preparing these, the great object has been, to simplify, as much as possible, the process.

All receipts herein contained, will be found to be just what they are represented; and give full satisfaction if strictly followed. A great number of them have never before been in print, but are the result of the experience of practical housewives.

In making cakes, if you wish them to be pleasing to the eye, as well as the palate, use double-refined white sugar; although clean brown sugar makes an equally good cake.

For variety you may try each, and so make two sorts from the same receipt; that is, take a receipt, and if you please, divide the ingredients, or make a double quantity, making

the one with white and the other with brown sugar, and flavor with lemon and rose.

In receipts in which milk is used as one ingredient, either sweet or sour may be used, but not a mixture of both, as that has a tendency to make the cake heavy.

None but good sweet butter should be used for cake-making; if the butter should be a little salt it will do no harm.

Butter in the least degree rank or strong will spoil any cake.

It is well as a general rule in cake-making, to beat the butter and sugar (which must first be rolled fine) to a light cream; then beat the eggs until you can take up a spoonful; that is, in all common cakes in which only a few eggs are used; for Sponge, Pound, or other fine cakes, follow each particular direction.

Cake mixture cannot be beaten too much. It is not enough to beat it whilst mixing; but the operation should be continued after all the parts are added, until the whole is light and creamy.

Before beginning to mix a cake, see that all of the ingredients are before you; otherwise by omitting one or more you may spoil your cake.

An earthen basin is the best for beating eggs or cake mixture in.

Cake should be beaten with a wooden spoon or spatula, like an old-fashioned pudding-stick; butter may be beaten with the same.

Eggs should be beaten with rods or a broad fork; a silver fork, or one made of iron wire is best, as it is broadest. Eggs must be perfectly fresh.

Almonds for macaroons and other cakes should be pounded in a marble mortar, or one of hard wood (*lignum vitae*).

To blanch almonds, pour boiling water on them, until the skins are easily removed, then throw them into cold water to whiten them; drain them from the water to pound them, but do not wipe them dry, as the water will prevent their oiling.

To ascertain whether a cake is done, if it is a small one, take a broom splint and run it through the thickest part; if it is not done there will be some of the dough sticking to it; if done, it will come out clean. If the cake is large, take a teaspoon handle, or small knife-blade, instead of the broom splint, and run it through the thickest part.

An oven, to bake well, must have a regular heat throughout, but particularly a good heat at the bottom, without which a cake will not rise. It is quite as often the case that a cake is spoiled in baking as in making. If you are not quite sure of having a cake well baked at home, that is, a large one, send it to a competent family baker. Small cakes, such as drop-cakes, jumbles, &c., bake well in summer ovens; these should be often looked to, as the side nearest the fire will first be done; when they are so, either turn the pan about, or remove them altogether, putting the unfinished ones in their places, and fresh ones in the place of them.

These ovens also bake pies well. Bakers do not generally give these proper care, frequently drying them so completely as to spoil them, particularly mince or pumpkin pies.

For baking plum cake, or other large cakes, have round tin pans with sides nearly perpendicular, line them with white paper buttered, and fill them two or three inches deep of the cake mixture, but not more. Pans with straight sides bake more evenly, and are more easily iced than slanting sides.

In using saleratus or sal volatile for cakes, it must be powdered, and measured, and dissolved with a little hot water before putting it to the cake.

A bit of volatile salts of the size of a hickory nut, and a piece of alum of the same size, powdered fine, dissolved and added to Pound or Sponge cake mixture, will insure a light cake. It is much used by cake-bakers. It is generally put with the beaten eggs, and beaten with them ten minutes or so.

An oven for bread-baking should be as hot as you could bear your hand in for twenty seconds, or whilst counting twenty.

What is termed in these receipts a quick oven, is one in which you could hold your hand no longer than to count twenty-five; in a slow oven you could hold your hand to count thirty. Any person accustomed to baking would not require the above rules.

Cakes to be kept should be folded in a linen napkin and put in a stone jar.

RECEIPTS.

TO MAKE WHEAT BREAD. — To one quart of warm water put a gill of good yeast, stir in flour to make a thin batter, and let it stand in a warm place all night.

Next morning put seven pounds of flour in a wooden bowl or tray, heap it around the sides, leaving a hollow in the center; add to the sponge or yeast batter, a bit of volatile salts the size of a small nutmeg, dissolved in hot water, and a piece of alum as large as a hickory nut, finely powdered; stir it with a spoon until it is a light foam; then pour it into the hollow of the flour; add to it a heaping tablespoonful of salt, and a quart or more of warm water; with this, work all the flour into a dough; dip your hands in flour frequently, to keep the dough from sticking to them; work the dough well; when it is a smooth mass, divide it into two or three loaves, and put it into buttered basins; stick the top of each with a fork; let them stand for one hour; then bake.

The rule for bread-baking is a hot oven, and one hour; if the loaves are large, they may require longer baking. If this receipt is strictly followed there can be no failure.

One teaspoonful of saleratus may be used in place of the volatile salts and alum, but the bread is not as white or

sweet. When the volatile salts are used, more than a quart of water will be necessary.

FRENCH ROLLS. — Work one pound of butter into a pound of flour; put to it one beaten egg, two tablespoonfuls of yeast, one teaspoonful of salt, and as much warm milk as will make a soft dough; strew flour over; cover it with a cloth, and set it in a warm place for an hour or more, until light; flour your hands well; make it in small rolls; bake in a quick oven.

VELVET CAKES. — To one quart of flour put a pint of warm milk, and a gill of yeast; stir it well; then set it in a warm place to rise for two hours: then work into it two large tablespoonfuls of melted butter, or beef-dripping; flour your hands well, and make it in small cakes; rub a bit of butter over a pan, and lay them in; dip your hand in milk, and pass it over the tops of them; and bake in a quick oven.

INDIAN MEAL BREAKFAST CAKES. — Pour boiling water into a quart of yellow corn-meal; stir it until it is wet; then add two well-beaten eggs, and milk enough to make a thick batter; measure a small teaspoonful of dry saleratus, and dissolve it in warm water, and put it to the batter with the same quantity of salt; butter square tin pans, fill them two-thirds full, and bake in a quick oven for one hour; when done, cut it in small squares, and serve hot.

INDIAN MUFFINS. — Pour boiling water into a quart of yellow corn-meal, stir it well, let it be a thick batter; when

it is cooled a little, add to it a tablespoonful of yeast, two eggs well beaten, and a teaspoonful of salt; set it in a warm place to rise, for two hours; then butter square tin pans, two-thirds fill them, and bake in a quick oven; when done, serve hot, cut in squares; or bake as wheat muffins.

MUFFINS. — Mix two pounds of flour with a pint of warm milk, two eggs well-beaten, half a spoonful of melted butter, and half a gill of yeast; stir it well together, and set it in a warm place for two hours, then bake on a griddle in rings two-thirds full; then when one side is done, turn the other.

RICE PASTE CAKES. — Rub three ounces of butter into half a pound of rice flour, moisten it with water, work it well, and roll it out thin; then cut it in small cakes, and bake in a quick oven.

CRUMPETS. — Put half a gill of yeast into a quart of warm milk, with a teaspoonful of salt; stir in flour to make a good batter; set it in a warm place to rise; when light, add a cup of melted butter, and bake as muffins.

CRACKERS. — One pound of flour, and two ounces of butter, mixed to a stiff paste with milk; beat it smooth with the rolling-pin, then roll it thin, and cut it in round or square cakes; prick each with a fork, and bake on tins.

CREAM TEA CAKES. — To a pound of flour, put a pint of sour cream, and a cup of butter; dissolve half a teaspoonful

of saleratus in a little hot water, and put to it; mix it lightly, flour your hands well; make it out in small cakes, each about the size of an egg; lay them close in a buttered basin, and bake in a quick oven.

COMMON SHORT CAKES. — Mix two pounds of flour into a paste with sour milk or buttermilk; work into it half a pound of butter, lard, or beef-dripping; add a teaspoonful of saleratus (first dissolved in hot water), and a teaspoonful of salt; make it as soft as can be moulded in well-floured hands; butter a pan and lay them close; bake in a quick oven. If lard is used for the shortening, add rather more salt.

TEA RUSK. — One pint of warm milk; put one gill of yeast; make it a dough with flour; let it stand to rise; when light, add a cup of butter and a teaspoonful of saleratus, dissolved in water (or, in the place of saleratus, use a bit of sal volatile, the size of a small nutmeg, and a piece of alum of the same size, finely ground).

Flour your hands well, and make the dough in cakes the size of an egg, and lay them close in a buttered basin; bake in a hot oven; when nearly done, wet them over with milk in which some sugar is dissolved, then return them to the oven to finish baking; doing them over with milk gives them a fine color.

RICH BRIDE CAKE. — Take four pounds of fine flour; dry it; four pounds of sweet, fresh butter, beaten to a cream; and two pounds of white sugar; add six eggs to every pound of flour; mace and nutmeg, half an ounce each; pound them fine.

Wash through several waters and pick clean from grit, four pounds of currants; spread them on a thickly folded cloth to dry; stone and chop four pounds of raisins; cut two pounds of citron in slices of a quarter of an inch thickness; and chop or cut in slices one pound of almonds.

Beat the yolks of the eggs with the sugar, to a smooth paste, beat the butter and flour together, and add them to the yolks and sugar; and lastly, add the spices, half a pint of brandy, and the whites of the eggs, beaten to a high froth.

Beat the cake mixture well together; then stir into it, by degrees, the currants, citron, raisins, and almonds.

Butter the pans, line them with paper, and put the mixture two inches deep in each.

Bake, according to the depth of the cakes, three or four hours, in a moderate oven.

FRUIT CAKE.—Make a cake of one pound of flour; one pound of sugar; three quarters of a pound of butter; and ten eggs.

First beat the yolks and sugar together; then add the flour and butter, beaten to a cream; and lastly, mix in lightly the whites of the eggs, beaten to a high froth.

Then have a pound and a half of raisins stoned and chopped; two pounds of currants, well washed, picked clean and dried; one pound of citron cut in slips; mace and nutmeg, each half an ounce; and half a pint of brandy.

Strew half a pound of flour over the currants and raisins, and then stir them well into the cake.

Line tin basins with buttered paper, fill them two inches deep, and bake in a moderate oven for three or four hours.

PLUM CAKE.—One pound of flour; nine eggs, the whites and yolks beaten separately; one pound of butter; half a pint of brandy; one cup of molasses, and one pound of brown sugar; nutmegs and mace, each half an ounce.

Beat this mixture well; then, having washed and dried three pounds of currants, and stoned and chopped three pounds of raisins, strew half a pound of flour over them; rub it well through them, and then stir them into the cake, with a pound of citron cut in slips.

Line round tin pans with buttered paper, and fill them two inches deep with the mixture.

Bake in a moderate oven for three or four hours.

MOLASSES FRUIT CAKE.—Make a cake of two cups of butter; two cups of molasses; two eggs; one cup of milk or buttermilk; one teaspoonful of saleratus, or volatile salts (which is better); a gill of brandy; one teaspoonful of essence of lemon; two nutmegs; and flour to make it a stiff batter.

Beat it well; then add one pound of raisins, stoned and chopped; one pound of currants, well washed, and dried by the fire; and one or two quarters of citron.

Bake in a quick oven.

This is a fine rich cake, easily made, and not expensive.

COMPOSITION CAKE.—One pound of sugar; half a pound of butter; four eggs; one cup of milk; half a teaspoonful of saleratus, or volatile salts, dissolved in hot water; half a nutmeg; one teaspoonful of essence of lemon, and as much flour as will make a stiff batter.

Beat these well together; then add one pound of currants or chopped raisins.

Line square tin pans with buttered paper, and put in the mixture an inch deep, and bake in a quick oven.

When cold, cut it in small squares or oblong pieces.

To ice it, take it from the pan and paper; turn the pan upside down; set the cake on it to ice; when the icing is done, cut the cake.

MRS. MADISON'S WHIM.—Two pounds of flour; two pounds of sugar; two pounds of butter, beaten to a cream; twelve eggs, the yolks beaten with the sugar, and the whites to a froth; two wine-glasses of rose-water or brandy, in which lemon rinds have been steeped; two nutmegs grated; and one teaspoonful of saleratus, dissolved in hot water, or volatile salts, in the place of saleratus, as it will make a lighter cake.

Beat it well together; then add two pounds of raisins, stoned and chopped.

Bake in a quick oven.

This cake is good for three months' keeping.

HEART CAKES.—Beat half a pound of butter to a cream; take six eggs; beat the whites to a froth, and the yolks with half a pound of sugar and half a pound of flour; beat these well together; then add a wine-glass of brandy; half a pound of currants, washed and dried; and a quarter of citron, cut in slices. Mix it well, and bake in small heart-shaped tins, half-filled. In a quick oven, fifteen minutes will bake them

CITRON COMPOSITION CAKE.—One pound and a half of flour; one pint of milk; one pound and a quarter of sugar;

three-quarters of a pound of butter; and half a pound of citron cut in slips; one teaspoonful of saleratus, dissolved in milk; and four well-beaten eggs; add half a nutmeg and a teaspoonful of essence of lemon. Beat the whole well together, and bake in square tin pans, in a quick oven.

When cold, cut it in squares or diamonds, and, if you like, ice it.

FRIED CAKES.—One quart of milk; half a pound of butter; six eggs, and two pounds of sugar; one pound of raisins, one teaspoonful of saleratus, and as much flour as will make a stiff batter. Beat it well, and fry in boiling lard.

Take up the batter by spoonfuls, and drop it in the hot fat. Each spoonful makes a cake. If the fat is not boiling hot, the cakes will absorb it, and thereby be made unfit for eating. If too hot, they will be too dark colored—try it by dropping in one. Shake the pot while the cakes are in, to make them boil evenly.

POUND CAKE.—One pound of flour; one pound of sugar; one pound of butter; and eight eggs; one teaspoonful of essence of lemon, or rose-water, and half a nutmeg.

Beat the butter to a cream; beat the yolks and sugar together; then add them, with the flour, to the butter; and, lastly, add the whites of the eggs, beaten to a high froth. Continue beating the mixture until the oven is ready; line some round or square tin pans with buttered paper; put in the mixture an inch and a half deep, and bake in a quick oven. If the pans are square, cut the cake in small squares, when cold.

RICH SMALL CAKE.—Three eggs; three tablespoonfuls of butter; ditto of sugar; three cups of flour; one teaspoonful of essence of lemon, and half a nutmeg; work these together, roll it thin, cut it in small cakes and bake.

JUMBLES.—Three pounds of flour; one pound and a half of butter; one pound of sugar; and six well-beaten eggs; make it in rings, and bake in a quick oven; when half-done, strew them with grated loaf-sugar; twelve or fifteen minutes bakes them.

COMMON JUMBLES.—One cup of butter; two cups of sugar; one cup of sour milk; one teaspoonful of saleratus, and one egg; add half a nutmeg grated, and flour enough to make it so as to mould in well-floured hands. Make it in thin rings, and bake in a quick oven; grate sugar over, when half done; or as soon as taken from the oven. Fifteen minutes will do them.

COMMON CUP CAKE.—One cup of butter; two cups of sugar; four cups of flour; four eggs; one cup of sour milk; one teaspoonful of saleratus in water; one teaspoonful of essence of lemon, and half a nutmeg. Beat the mixture well. Butter a couple of two quart basins and divide the mixture between them. Bake it in a quick oven for three quarters of an hour.

CRULLERS.—One pint of milk; two cups of sugar; one cup of butter; three eggs; one teaspoonful of saleratus dissolved in water; one teaspoonful of salt, and half a nutmeg grated, and a teaspoonful of essence of lemon; use as much

flour as will make a good dough; flour a cake-board, and roll out the cake about half an inch thick; cut them according to fancy, and fry in hot fat. (See Fried Cakes, or Doughnuts.)

DOUGHNUTS.—Take one pound of flour; a quarter of a pound of butter; three-quarters of a pound of brown sugar, rolled fine; one nutmeg, grated; one teaspoonful of ground cinnamon; one tablespoonful of brewers' yeast; make it into a dough with warm milk; sprinkle flour over it, and cover it with a cloth; set it in a warm place to rise, for one hour or more. When light, roll it out to half an inch thickness; cut it in squares or diamonds. Have a small iron kettle half filled with lard; let it be boiling hot. Drop in a bit of the dough to try it; if it is a fine color, drop in two or three of the cakes at once; keep the kettle in motion all the time the cakes are in, else the lard will burn; when the cakes are a fine color, take them out with a skimmer, and lay them on a sieve to drain.

DOUGHNUTS.—One pound of butter; one quart of sour milk; one pound and a quarter of sugar; five eggs; one teaspoonful of saleratus, and as much flour as will make a smooth dough; flavor with essence of lemon or nutmeg; roll it half an inch thick, and cut it in squares or diamonds; drop them in boiling lard; when they are a fine brown, take them from the fat with a skimmer and lay them on a sieve to drain.

CRULLERS.—Two pounds of flour; one pound of butter; one pound of sugar; six eggs, and one nutmeg, grated;

mix them well together; roll half an inch thick, and cut them in fancy shapes, or make them in rings, and finish as the last receipt.

MOLASSES CUP CAKE.—Two cups of molasses; two cups of butter; one cup of milk; one teaspoonful of saleratus, dissolved in a little hot water; one teaspoonful of essence of lemon; half a nutmeg, and two eggs; and flour sufficient to make it stiff as you can stir with a spoon; beat it well. Bake in a quick oven.

COCOA-NUT CUP CAKE.—Two cups of sugar; two cups of butter; one cup of milk; one teaspoonful of essence of lemon; one teaspoonful of saleratus; half a nutmeg, grated; four eggs, and the white meat of a cocoa-nut grated; use as much flour as will make a stiff batter; beat it well; butter square tin pans, and put in the mixture an inch deep; bake in a quick oven. When cold, cut it in small squares. This is a rich cake, and is improved by icing. It should be made with white sugar.

COCOA-NUT SPONGE CAKE.—Beat the yolks of six eggs with half a pound of sugar, and a quarter of a pound of flour; add a teaspoonful of salt, one teaspoonful of essence of lemon, and half a nutmeg, grated; beat the whites to a froth, and stir them in together with the white meat of a cocoa-nut, grated; add these last ingredients when the oven is ready. Line square tin pans with buttered paper, and put in the mixture an inch and a half deep. Bake in a quick oven. Cut in squares when cold.

DIET BISCUIT. — Beat the yolks of four eggs for ten minutes, with half a pound of powdered sugar, and rather less flour; beat the whites to a high froth; flavor with essence of lemon or rose-water; add the whites of the eggs to the yolks; flour and sugar when the oven is ready; bake in small tins.

FRENCH TEA CAKES. — Beat ten eggs to a high froth; dissolve half a teaspoonful of volatile salts in hot water, and let it stand to cool; then put it with the eggs, and beat them for ten minutes; add four ounces of powdered loaf-sugar, and the same of fine flour. Put the mixture in square tins, and bake in a quick oven.

WAFERS. — Two tablespoonfuls of white sugar; two ditto of butter; one cup of flour; and a teaspoonful of essence of lemon; use milk to make a thick batter.

Heat the wafer-irons, rub the inside well with butter, and bake the wafers a delicate brown. Strew sugar over when taken from the irons.

WAFERS AND JELLY — Take three ounces of butter; the yolks of three eggs; three-quarters of a pound of flour; and three-quarters of a pound of sugar; melt the butter and put it to the eggs, then beat the whole together with water sufficient to make a thick batter.

Heat the wafer-irons, and bake five or six wafers.

Spread one with jelly, lay another on that, and spread it also with jelly or jam; continue to do so until all are used; then trim off the edges neatly and serve, cut in quarters.

YEAST WAFERS. — Three eggs; one pint of warm milk; one tablespoonful of yeast; one tablespoonful of butter; half a nutmeg, and flour to make it as stiff as you can stir with a spoon; set it in a warm place to rise for two or three hours; then bake.

It may be baked in muffin rings on a griddle; when one side is done turn the other.

WASHINGTON CAKE. — One pound and three quarters of flour; one pound and a half of sugar; four eggs; half a pint of sour milk; and one teaspoonful of saleratus; work the sugar and butter together; then add the milk and beaten eggs and saleratus dissolved in hot water; and, lastly, a glass of brandy and a teaspoonful of essence of lemon. Beat it well, and bake in a quick oven.

HONEY-CAKE. — Three pounds and a half of flour; one pound and a half of honey; half a pound of sugar; half a pound of butter; half a nutmeg; and a spoonful of ginger; one spoonful of saleratus. Roll it thin, and cut it in small cakes. Bake in a hot oven.

PUFFETS. — Two pounds of butter; three quarters of a pound of sugar; four eggs; one pint of milk; a gill of yeast; and as much flour as will make a good dough; set it in a warm place to rise, for an hour or more, until it is light; then roll it thin; cut it in small cakes. Bake in a quick oven.

CREAM CAKE. — Four cups of flour; three cups of sugar; two cups of butter; one cup of cream; five eggs; one tea-

spoonful of essence of lemon; and one teaspoonful of saleratus, dissolved in a little milk; beat it well and bake in a quick oven.

WAFFLES.—Three tea-cups of sugar; one cup of butter; three eggs; one teaspoonful of saleratus dissolved in milk; stir flour in gradually until it is as thick as you can stir with a spoon; add to this one teaspoonful of essence of lemon, half a nutmeg, and half a teaspoonful of salt; heat the waffle irons, rub over the inside with a sponge dipped in melted butter; put a large spoonful of the mixture for each cake; hold it over hot coals or a stove, until both are a fine color.

Jumbles' mixture or cup cake makes good waffles.

NAPLES BISCUIT.—Beat eight eggs; add to them one pound of flour, one pound of powdered sugar, and one teaspoonful of essence of lemon.

Bake in a quick oven.

BISCUIT AND JELLY SANDWICH.—Mix a Naples biscuit, and bake it in a basin with straight sides; when cold, cut it in slices three-quarters of an inch thick; spread each with some jelly, and replace them, according to their original form; have ready an icing, and cover it, both the top and sides, and dry it in a warm room. (See Icing for Cake.)

LOAF CAKE.—One pound of butter; two pounds of sugar; three pounds of flour; six eggs, well beaten; one pint of milk; three tablespoonfuls of dry saleratus,—dissolve it in a little warm water; spice to taste; add one

pound of currants, well washed and dried, and one pound of raisins; work it well together, and make it into three loaves.

Bake for one hour in a quick oven.

DROP CAKES.—Beat eight eggs very light, with one pound of sugar and twelve ounces of flour; drop them on paper, sprinkle fine sugar over each, and bake in a quick oven.

Take them from the paper with a knife.

TRIFLES.—One egg to a tablespoonful of sugar, and as much flour as will make a stiff dough; roll it very thin, and cut them in small round or square cakes; drop two or three at a time in boiling lard. When they rise to the surface and turn over, they are done. Take them out with a skimmer, and lay them on a sieve to drain; heap jelly or jam on the center of each when served.

NOTHINGS.—Break two or three eggs in a basin; use flour enough to make a very stiff paste; then roll them very thin, cut them in small cakes, and finish the same as trifles. These make a very pretty dish, or they are good with a slice of jelly between each two.

SOFT JUMBLES.—Two cups of sugar rolled fine; one cup of butter, one cup of milk, with half a teaspoonful of saleratus dissolved in it, and four eggs beaten; use flour enough to make it rather thicker than pound-cake.

Beat it well after all the ingredients are in; rub some square tin pie-pans over with a bit of sponge dipped in

melted butter, and put in the mixture rather more than an inch thick.

Bake in a quick oven; when cold cut it in squares.

RICE CAKE.—Mix five ounces of rice flour with an ounce and a half of wheat, and four ounces of sugar; beat six eggs, the whites and yolks separately, with a teaspoonful of essence of lemon, and stir them with the flour and sugar gradually; then put it in a stew-pan over a slow fire; stir it quickly for a few minutes; then put in a buttered basin, and bake in a quick oven.

PASTE PUFFS.—Have one pound of fine flour, and the same weight of sweet butter; work one-fourth of the butter into the flour, with just enough cold water to bind it; pour hot water on a piece of volatile salts the size of a hickory nut, to dissolve it; when cold, add it to the paste; work it well; roll it about half an inch thickness; spread over the whole surface one-third of the remaining butter, then fold it up; flour your cake-board and rolling-pin well, then roll it out again, always rolling from you; spread on another third of the butter; and fold, and roll, and spread on butter as at first, until all is used.

Cut it in cakes with the top of a tumbler, or a tin-cutter of that size; then take a wine-glass or tin-cutter the size of a dollar piece, and mark the size of it in the center of the larger cake.

Bake them on tins in a hot oven; when two-thirds done, wet the top of each with the white of eggs beaten; sprinkle sugar over, and finish baking.

PASTE CAKES, OR JELLY TARTS. — Mix one pound of flour with three-quarters of a pound of butter, and a bit of sal volatile the size of a pea, dissolved in hot water; beat it well with a rolling-pin; roll it thin; cut it in small square or round cakes; wet the tops over with beaten egg, and sprinkle sugar over; bake in a quick oven. When wanted for use, put a heaping spoonful of jelly in the centre of each.

SWEET PASTE JELLY TARTS. — Mix half a pound of butter, half a pound of sugar, and half a pound of flour, well together; dissolve a bit of volatile salts, the size of two peas, in hot water (about a tablespoonful of water); let it be all dissolved, and add it to the paste; beat it well with the rolling-pin; then roll it out to half an inch thickness; cut it in cakes the size of a tumbler; wet the top of each with milk, and put them on tins in a quick oven. When done, heap a spoonful or two of jelly in the center of each.

These are fine for dessert or evening parties.

SUGAR PASTE CREAM TARTS. — To one pound of flour put a quarter of a pound of sugar, a quarter of a pound of butter, and one beaten egg; work it well together with a little cold water in which is dissolved a bit of volatile salts, half the size of a nutmeg; roll it rather thin; butter some small tin tartlet pans, and line them with the paste. Bake in a quick oven. When done, fill with mock cream, sprinkle a little powdered sugar over, and return them to the oven for a few minutes, to brown the tops. Either of the two last receipts for paste may be used instead of this.

SOFT GINGERBREAD, WITHOUT EGGS. — Six cups of flour; three cups of molasses; one or two cups of butter;

one tablespoonful of ground ginger; and three teaspoonfuls of saleratus, or two of sal volatile, dissolved in a cup of milk. Beat it well, and bake in a quick oven, in square tin pans.

One cup of butter is sufficient, but the additional cup of butter is a great improvement.

TEA CUP CAKE, WITHOUT EGGS. — One cup of butter; two cups of sugar; one cup of sour milk or cream; a bit of volatile salts, the size of a small nutmeg, or a teaspoonful of saleratus; half a nutmeg, grated; a gill of brandy; and a teaspoonful of essence, or the rind of a lemon, grated; use flour enough to make a stiff batter; beat it well; put it an inch and a half deep in buttered basins, and bake in a quick oven.

CREAM CAKE. — Four cups of flour; three cups of sugar; two cups of butter; one cup of sour cream; one teaspoonful of saleratus, dissolved in milk, and four eggs; add a teaspoonful of essence of lemon, and half a nutmeg, grated. Beat it well, and bake in a quick oven.

SODA CAKES. — Dissolve half a pound of sugar, and a teaspoonful of soda, in a pint of milk, and put it, with half a pound of melted butter, on two pounds of flour. Knead it well together, until light; butter shallow pans; nearly fill them, and bake in a quick oven.

ALMOND CAKE. — Weigh three eggs in their shells; take the same weight of flour, fresh butter and fine white sugar; take the skins from three ounces of almonds, and

pound them in a mortar, with a tablespoonful of essence of lemon, until they are a smooth paste; add to them the three eggs, and gradually the other ingredients. Beat it well Butter a basin; put the cake mixture in, an inch and a half deep, and bake in a quick oven.

EGG RUSK. — Melt four ounces of butter in a pint of warm milk; beat seven eggs until you can take them up by spoonfuls; and with these, three ounces of sugar, a gill of yeast, and as much flour as may be necessary, make a batter; cover it, and set it in a warm place to rise. When light (which it will be in two or three hours), add to it as much more flour as may be necessary to make a dough just stiff enough to mould in well-floured hands. Make it in small cakes; lay them close together in a buttered basin; bake in a quick oven. When nearly done, wet the tops over with milk made sweet with sugar, and return them to the oven to finish baking

SAVOY BISCUIT. — Beat the whites of six eggs to a froth, and the yolks with rather more than half a pound of sugar; then add half a pound of flour, and a teaspoonful of essence of lemon; butter small tin pans; nearly fill them, and bake in a quick oven.

COCOA-NUT POUND CAKE. — One pound of sugar; half a pound of butter; one teacup of milk; one teaspoonful of saleratus, or a bit of sal volatile the size of a small nutmeg, dissolved in hot water; one tablespoonful of essence of lemon, and four eggs.

Beat the whole well together until it is light and creamy;

then grate the white meat of a cocoa-nut, and stir it lightly in; line a tin basin or square tin pan with well-buttered paper, and put in the mixture an inch and a half deep.

Bake in a quick oven, and cut it in square pieces when done.

Icing is a great improvement.

ALMOND POUND CAKE. — Make a cake as for cocoa-nut pound cake; take the skins from half a pound of almonds; pound them small but not to a paste, and use them in the place of cocoa-nut.

HICKORY NUT CAKE. — Pick hickory nut meats from the shell, until you have half a pint. Make a cake as for cocoa-nut cake, and stir in the hickory nut meats.

Raisins chopped and stoned, or currants well washed and dried, is an improvement.

DOMESTIC CAKES. — One pound of flour, and half a pound of sugar; beat half a pound of butter to a cream; add half a grated nutmeg, and work it to a smooth paste; roll it about half an inch thick, and cut it in square or round cakes. Bake in a quick oven.

SCOTCH CAKES. — Take two pounds of flour; mix with it one pound of powdered sugar, and half a pound of caraway seeds; melt half a pound of butter, and with it mix the sugar to a paste; work it well; add to it a teaspoonful of essence of lemon; roll it out to about half an inch thickness; cut it in square cakes; lay them on buttered paper; crimp the edges of each cake with your finger; stick them with a

fork, and bake in a quick oven. They should be of a pale brown when done.

SMALL POUND CAKES. — One pound and a half of flour; seven eggs well beaten; one teaspoonful of volatile salts dissolved in hot water; when cold, add it to the eggs and beat for ten minutes; one pound and a half of white sugar, and one pound of butter; beat the eggs and sugar well together; then add the butter beaten to a cream and the flour; beat all well together; bake in a quick oven, in small tins well buttered.

RICH SMALL CAKES. — Beat one pound of butter to a cream; one pound and a quarter of flour; one pound of sugar and four eggs; work it well together; roll it half an inch thick; cut it in small cakes, and bake in a quick oven.

WHIG CAKES. — One pound and a half of fine flour; half a pint of warm milk; one gill of brewer's yeast; work this to a dough; set it in a warm place, to rise for an hour or two; then add one pound of sugar, rolled fine; half a pound of butter, and half a grated nutmeg; work them well into the risen dough; roll it thin, cut in small cakes, and bake in a quick oven.

DEMOCRATIC TEA CAKES. — Take three quarts of fine flour; half a teacup of yeast, and half a pound of butter, dissolved in warm milk; the yolks of three eggs well beaten; a teaspoonful of salt, and a nutmeg grated; use enough warm milk to make a good dough; lay it in a buttered basin, and set it in a warm place for an hour to rise; then bake in a quick oven. Serve hot.

SALERATUS CAKES.—Take half a pint of molasses; half a pint of water; half a cup of butter; one teaspoonful of ground ginger; one spoonful of essence of lemon; one tablespoonful of saleratus dissolved in the water, and flour to make it as stiff as you can stir with a spoon; bake in square tins well buttered, in a quick oven; to ascertain when it is done, see Introductory Remarks on Cake-baking.

QUEEN CAKE.—Beat one pound of butter to a cream, with a tablespoonful of essence of lemon or rose-water; then add one pound of fine flour; one pound of powdered white sugar, and ten eggs beaten light; beat the cake well; then add half a pound of almonds blanched and beaten fine; butter square tin pans; put in the mixture rather more than an inch deep, and bake in a quick oven.

THANKSGIVING TEA CAKE.—One teacup of butter, one teacup of white sugar, two eggs, two coffee-cups of flour, alum and volatile salts, each the size of half a small nutmeg; rolled or pounded fine, and dissolved with a little milk, and one teaspoonful of essence of lemon. Beat them all together until light and creamy, then put it into a small basin lined with buttered paper, and bake in a quick oven. Citron cut in slips and added to this is an improvement.

ALMOND DROP CAKES.—Take the skins from an ounce of almonds, and pound them fine with a teaspoonful of essence of lemon; beat the yolks of three eggs, and put them to the almond; then add sugar and flour each an ounce and a half; mix all well together; strew sugar and flour on a tin plate, and drop the mixture from a spoon in small cakes,

either round or the length and size of a finger; let them be an inch apart. Bake in a quick oven.

CURD CAKES.—Beat four eggs light, and stir them into a quart of boiling milk; sweeten it very sweet, and let it cool; then stir in one large coffee-cup of flour; one teaspoonful of essence of lemon, and two more well-beaten eggs; beat it well; make some sweet butter hot in a thick-bottomed frying-pan; drop the mixture in, in small cakes, some little distance apart; fry them a fine brown, then take them out on a sieve to drain.

LEMON DROP CAKES.—Grate the rinds from three large lemons; put to it three heaping tablespoonfuls of white powdered sugar, and a tablespoonful of flour; work the whole well together with the white of one egg; drop it in small cakes on buttered paper about an inch apart. Bake in a moderate oven.

SPONGE CAKE.—One pound of sugar; half a pound of flour; eight eggs; one teaspoonful of essence of lemon or rose-water, and half a nutmeg, grated.

Beat the yolks of the eggs, flour and sugar together; then add the whites beaten to a high froth, when just ready for the oven.

Butter some square tin pans, and put in the cake mixture rather more than an inch deep.

Bake in a quick oven for twenty minutes; when cold, cut it in squares.

SMALL SPONGE CAKES. — Five eggs, half a pound of sugar, and a quarter of a pound of flour; mix as above directed. Butter small tins and bake in a quick oven.

* **MARLBOROUGH CAKES.** — Eight eggs and a pound of powdered sugar; beat them well together, then by degrees mix it into twelve ounces of flour, and two ounces of caraway seeds, and bake in a quick oven.

DIET BREAD. — One pound of flour, one pound of sugar, and nine eggs; finish as directed for sponge cake.

NEW YEAR'S CAKE. — Seven pounds of flour, two pounds and a half of sugar, two pounds of butter, and a pint of water, with a teaspoonful of volatile salts dissolved in it. Work the paste well; roll it thin and cut it in small cakes, with a tin cutter; lay them on tin plates, and bake in a quick oven for fifteen minutes.

WHITE CAKES. — Take half a pound of flour, rub into it a quarter of a pound of white sugar, rolled fine; one ounce of butter, one egg, some essence of lemon, and milk to make it a stiff dough; add caraway seeds if liked; roll it thin; cut it in small cakes, and bake in a quick oven. Fifteen minutes will do them.

LAFAYETTE CAKE. — Make a Savoy biscuit, and bake it in a tin pan with straight sides; when cold cut it in thin slices (a quarter of an inch thickness); spread each with jelly or jam, and put it together again, three or four slices.

for each cake, or put them all together; ice the cake on the top and sides, and serve cut in quarters.

KRINGLES.—Beat the yolks of eight eggs with the whites of two; add to them four ounces of butter just warmed, and with it work one pound of flour and four ounces of sugar, rolled fine to a stiff paste, sprinkle flour over a cake-board and roll them half an inch thick, then cut them in small cakes; bake in a quick oven.

Flavor with essence of lemon or nutmeg.

ALMOND MACAROONS.—Throw scalding water on half a pound of almonds; take the skins off and throw them into cold water until all are done; then take them out and pound them (adding a tablespoonful of essence of lemon) to a smooth paste. Add to them an equal weight of fine powdered white sugar and the white of two eggs; work the paste well together with the back of a spoon. Then dip your hands in water, and roll the preparation in balls the size and shape of a nutmeg, and lay them on a sheet of paper, the distance of at least an inch apart; when all are done, dip your hands in water, and pass them gently over the macaroons. This will make their surface smooth and shining. Put them in a cool oven and close it; in three-quarters of an hour they are done.

If this receipt is strictly followed, there can be no failure, and the macaroons will be found equal to any made by professed confectioners.

COCOA-NUT DROPS.—Break a cocoa-nut in pieces, and lay it in cold water, then cut off the dark rind, and grate

the white meat on a coarse grater; put the whites of four eggs with half a pound of white powdered sugar; beat it until very light and white; then add to it some essence of lemon and grated cocoa-nut, until as thick as you can stir it easily with a spoon; then lay it in heaps the size and shape of a large nutmeg on a sheet of paper; let them be placed at least the distance of an inch apart; when all are done, lay the paper on a baking-tin and set them in a quick oven. When they begin to look yellowish they are done; let them remain on the paper until cold.

COCOA-NUT MACAROONS.—Make these in the same manner as almond macaroons, substituting grated cocoa-nut for pounded almonds; and finish in the same manner as almond macaroons.

KISSES.—Beat the whites of four small eggs to a high firm froth; then stir into it half a pound of ground or finely-powdered white sugar; flavor it with essence of lemon or rose.

Continue to beat until very light; this being done, lay the mixture in heaps on letter paper, in the size and shape of half an egg, and at least the distance of an inch apart.

Then place the paper containing them on a piece of wood, half an inch thick, and put them into a hot oven; watch them, and as soon as they begin to look yellowish, take them out, take the paper from the wood to a table, and let them cool for three or four minutes. Then slip a thin-bladed knife under one very carefully, turn it into your left hand, then take another from the paper in the same manner, and

join the two together by the sides that were next the paper ; then lay the kiss thus made on a dish ; so continue until all is used ; handle them gently whilst making.

These are delicious eating, the outside being hard, and the inside a rich, creamy moisture ; and they present a beautiful appearance.

Following this receipt for making kisses, will insure success, unsurpassed by any professed confectioner, and that, too, without the least difficulty ; after the mixture is prepared, the time required for finishing is short.

By placing the paper containing the kisses on a baking-tin instead of the board, the bottom will be dried as well as the upper surface, and thereby finish the kiss without joining two together ; those made in this manner are not as delicious as the others, as they contain less of the moisture or cream ; they however look very well—the upper surface may be made smoother by dipping a spoon-handle or knife-blade in water and passing it carefully over it ; in this way they may be moulded to any shape you may prefer.

LOVE CAKES.—To one pound of powdered sugar, and six well-beaten eggs, put as much flour as will make a stiff paste ; flavor with essence of lemon. Roll it about half an inch thick, and with a tin cutter the size of the top of a wine-glass, cut it in small cakes ; strew some sugar and flour over a baking-tin, and lay the cakes on it ; bake them in a quick oven for ten or twelve minutes ; when cold, ice the tops with plain white frosting, and set them in a warm place to dry ; finish by putting a bit of jelly, the size of a large nutmeg, in the center of each. The edge may be finished with ornamental frosting.

ICING FOR CAKES. — Beat the whites of two small eggs to a high froth ; then add to them a quarter of a pound of white ground or powdered sugar ; beat it well until it will lie in a heap ; flavor with lemon or rose ; this will frost the top of a common-sized cake.

ORNAMENTAL FROSTING. — For this purpose have a small syringe, draw it full of the icing, and work it in any design you fancy.

Wheels, Grecian border, or flowers, look well ; or borders of beading.

FOR ICING OR FROSTING A CAKE. — Make an icing as above, and more or less as may be required ; heap what you suppose to be sufficient in the center of the cake, then dip a broad-bladed knife in cold water, and spread the ice evenly over the whole surface.

If the sides are to be iced, turn over the basin in which it was baked, and set the cake on the bottom of it, then lay the icing over the sides with a broad-bladed knife ; then take another knife, dip it in water and smooth it over evenly ; ice the top as above directed, and set it in a warm place to dry ; after which, ornament it as you may fancy.

TO CLARIFY ISINGLASS. — Break up an ounce of isinglass, pour on it a cup of boiling water, and set it on a stove to dissolve ; when it is entirely dissolved take off any scum that may rise, or strain it through a coarse cloth ; use for Jellies, Blanc mange, &c.

Blanc mange, Jellies, Preparing Ice-Creams, Candy-making, &c., should be done in a bright, clean brass kettle, and

be stirred with a silver spoon : tin or any other metal thinner than brass or copper, will heat through too quickly.

BLANC MANGE. — Boil a quart of milk with a pint of cream ; clarify an ounce and a half of isinglass, stir it into the milk, add fine white sugar to taste, one teaspoonful of fine salt, and flavor with essence of lemon or orange-flower water. Let it boil up, stirring it well, then have ready your moulds dipped in cold water, and strain the blanc mange through a coarse white muslin into them ; turn it out when perfectly cold.

Three ounces of almonds pounded to a paste and stirred into the milk with the isinglass is considered an improvement by some.

Blanc Mange may be flavored with vanilla by boiling a vanilla bean in the milk ; when sufficiently flavored, take out the bean, rinse it in cold water, wipe it dry, and keep it to use again.

Or, by boiling cinnamon-sticks in the milk, it may have that flavor.

DUTCH BLANC MANGE. — Put a pint of clear calf's-foot jelly into a stewpan ; mix it with the yolks of six eggs, and set it over the fire, and stir it till it begins to boil ; sweeten and flavor it according to fancy ; then set it into a pan of cold water and stir the mixture until nearly cold to prevent curdling ; when it begins to thicken fill the moulds.

RIBBON BLANC MANGE. — Put into a mould some white blanc mange two inches deep ; let it become perfectly cold ; then, having colored some other blanc mange with

cochineal, or carmine of a deep rose color, put the same depth of this, and when that is cold, more of the white; and white and red alternately until the mould is full.

Color red with carmine or the expressed juice of boiled beets; yellow with saffron; and blue with indigo.

APPLE JELLY. — Pare tart apples and cut them up; put to them a little water, and let them boil until it becomes glutinous and reduced; then strain it; put one pound of white sugar to each pint of juice; flavor with lemon essence and boil until it is a fine clear jelly; then strain it into moulds.

CALVES' FEET JELLY. — Wash and clean a set of calves' feet, boil them in eight quarts of water until reduced to four, then strain it and set it away to cool; when cold, take off every particle of fat, take up the jelly, leaving any sediment that there may be at the bottom, then set it over the fire again, and when it is dissolved, add the whites of six eggs beaten to a high froth, the juice of six lemons and a pint of white wine; sweeten it to taste with loaf-sugar; let it boil (skimming it well) until it is perfectly clear, then strain it over some of the skins in a jelly bag (this gives it a fine amber color); if it should not be a good clear jelly, strain it again; if not sufficiently solid a jelly, boil it until it is so.

Calves head makes equally good jelly.

From the meat, after boiling for jelly, take every particle of bone, chop it, season to taste with pepper and salt, tie it in a cloth, lay it on a plate and a weight on it; when cold, take it from the cloth, and cut in slices. This is fine for lunch or supper.

• **WINE JELLY.** — One pint of Madeira wine, one pint of water, one ounce of the best of isinglass, dissolved in a tea-cup of hot water; sweeten to taste. Let the wine and water be boiling hot, then stir into it the dissolved isinglass and sugar, and let it boil; try it by putting a little of it in a saucer, and when cold, if it is not a good jelly, boil it until by trying it you find it to be so.

TO KEEP ORANGE OR LEMON JUICE. — To every pint of juice, put three-quarters of a pound of double-refined sugar; let it boil for a short time; then bottle it.

TO PRESERVE ORANGES. — Boil oranges in clear water, until you can pass a straw through the skins; then clarify three-quarters of a pound of sugar to a pound of oranges, and pour over the fruit while hot; let them stand one night, then boil them in the syrup until they are clear, and the syrup thick. Take them from the syrup and strain it clear over them.

ORANGE WATER ICE. — Take ten or twelve fine oranges, take off the peels and divide them in quarters, and after taking out the pips pound them with the grated rinds of two of the oranges; then put them into a coarse cloth and press out all the juice, and put it to a pint of water in which is dissolved half a pound of sugar. Freeze as directed for ice-cream.

TO MAKE ICE CREAM. — Buckets for making ice-cream, or water-ice, are made of two sorts of materials — block-tin, and pewter. Of these, pewter is best, the substance to be

iced congealing more gradually than in the former, an object much to be desired, as when the ice is formed too quickly it is apt to be rough and coarse like hail, especially if it is not well worked with a spatula or wooden spoon.

The other utensils necessary for this operation are, a deep pail with a cork at the bottom, and a wooden spatula about nine inches long. Being so far provided, fill the pail with ice pounded fine, and coarse salt spread over it; then, having put the cream (or whatever it is) into the ice-pot or mould, put on the cover close, and immerse it in the center of the ice-pail; see that the ice touches the mould in all parts. Then throw into the ice two or three more handfuls of coarse salt, and let it stand for a quarter of an hour; then take the cover from the mould, and with the spatula stir the contents up together, so that those parts that touch the sides of the mould, and consequently congeal first, may be mixed with the liquid in the middle. Work it well for seven or eight minutes, then replace the cover, take the ice-pot by the ears, and shake it round and round for a quarter of an hour; then open the mould a second time, and stir as before. Continue these operations alternately until the cream, or whatever is to be frozen, is perfectly smooth and free from lumps. During the process, take care to let out the water which will collect at the bottom of the pail, by means of the cock, and keep the ice pressed close to the mould by means of the spatula. If it is frozen in a mould, take it from the ice-pot, dip the mould for an instant in water, then dry it quickly, turn it out, and serve as soon as possible. Any ice-cream may be made in this way, using, to flavor it, ripe strawberries, or pine-apple passed through a sieve, or raspberry jam. (See Lemon and Vanilla Ice-Cream)

ORANGE SHERBET. — Squeeze the juice from oranges, pour boiling water on the peel, and cover it closely ; boil water and sugar to a syrup ; skim it clear ; when all are cold, mix the syrup, juice, and peel infusion with as much water as may be necessary for a rich taste ; strain it through a jelly-bag, and set the vessel containing it on ice.

Or make it in the same manner as lemonade, using one lemon to half a dozen oranges.

LEMON AND ORANGE SUGAR. — Grate the yellow rind of oranges or lemons to an equal quantity of loaf-sugar, powdered ; dry it, and keep it for flavoring cakes, pies, &c.

LEMON OR ORANGE WATER. — Peel the outside rinds from oranges or lemons, pound it fine in a mortar, and pour boiling water on it, and cover close when cold ; bottle for use as a substitute for essence.

Or, pare off the yellow rinds, pound them in a mortar, and put it in brandy or wine.

VANILLA WHIPPED CREAM. — Put a pinch of gum dragon into a pint of cream, add a little orange-flower water, and a little milk in which a vanilla bean has been boiled ; add loaf-sugar to taste ; whisk it to a strong froth, and lay it carefully on a dish in a pyramidal form.

LEMON, OR VANILLA ICE CREAM. — Take two drachms of vanilla or lemon peel, one quart of milk, the yolks of three eggs, half a pound of sugar, and a pint of cream ; beat the eggs well with the milk, then add the other ingredients, set it over a moderate fire, and stir it constantly with

a silver spoon until the cream will adhere to it; then strain it; when cold freeze it.

The cream will be richer if it is made of a greater proportion of cream, or it may be made of cream alone, sweetened and flavored.

FRUIT CANDIED. — When the fruit is preserved, take it from the syrup, dry it in an oven, then dip it in sugar boiled to candy weight, and dry it again.

To CANDY FRUIT. — Take it from the syrup, drain it dry, and roll it in finely-powdered sugar, and set it on a sieve in an oven to dry.

To CLARIFY SUGAR. — Take four pounds of sugar and break it in pieces; put into a preserving pan the white of an egg and a glass of spring water; mix them well with a whisk, and add water, a glass at a time, until two quarts are in. When the pan is full of froth, throw in the sugar, and set it on a moderate fire, being careful to skim it as the scum rises. After a few boilings up, the sugar will rise so high as to run over the sides of the pan — to prevent which, throw on a little cold water; this will lower it instantly, and leave time for skimming. The scum should never be taken off whilst the sugar is bubbling — when the cold water stills it, is the moment for skimming.

Repeat the above operation three or four times, when a light scum only will rise; then take the pan off, lay a napkin, slightly wetted in cold water, over a basin, and strain the sugar through it. Put the scum thus taken off, into a basin. When the sugar is clarified, wash the skimmer and

basin with a glass of water, put it to the scum, and set it aside for common purposes.

STRAWBERRY ICE CREAM.—Take a pint of picked strawberries, rub them through a sieve with a wooden spoon; add four ounces of powdered sugar and a pint of cream.

CURRENT ICE WATER.—Press the juice from ripe currants; strain it clear; to one pint of juice put nearly a pound of loaf-sugar. When wanted for use, put to it ice-water enough to make a pleasant drink. Grate nutmeg over, and serve. Or, it may be frozen like ice-cream; for this, it should be sweet and rich.

JAUNE MANGE.—Break up and boil an ounce of isinglass in rather more than half a pint of water, till it is melted; strain it; then add the juice of two large oranges, a gill of white wine, and the yolks of four eggs, beaten and strained; sweeten to taste, and stir it over a gentle fire till it just boils up; dip a mould in cold water and fill it with the preparation; if there should be any sediment, do not put it in.

IVORY-DUST JELLY.—Boil one pound of ivory-dust in five pints of water, till reduced to a quart; then strain it, and add to it one quart more water; boil it till reduced to a stiff jelly; then add lemon or orange juice, and the yellow rind of a lemon or orange. Sweeten to taste; then strain it into a mould.

LEMON CREAM, OR FLOATING ISLAND. — Beat the yolks of twelve eggs to the juice of four lemons; make it sweet, and set it over a furnace or chafing dish of coals; stir it till it becomes thick; then pour it into a dish; whip the whites of the eggs to a high froth, and serve it on the cream.

LEMON SHERBET. — Dissolve a pound and a half of white sugar in a quart of water; take nine large lemons, cut them across, and squeeze the juice into the dissolved sugar; plunge the lemons into the sugared water, and press them so as to extract not only the juice, but the oil contained in the rind; mix the whole well together, and strain it through a fine hair sieve; then put the liquid into an ice-pot, and finish as ice-cream.

CRANBERRY JELLY. — To one quart of cranberries put a quart of water, and boil them to a pulp; mash them with a wooden ladle whilst boiling; then strain them, and, to each pint of the juice, add half a pound of loaf-sugar; set it over a slow fire, and stir with a silver spoon; try it often, by taking some of it in a saucer. When cold, if it is not a fine jelly, continue to boil until it is so.

SYLLABUB. — Take the juice of a large lemon and the yellow skin, pared very thin; a glass of brandy; two glasses of white wine, and a quarter of a pound of powdered sugar. Put these ingredients into a pan, and let them stand one night; the next day, add a pint of thick cream and the whites of two eggs. Whip the whole well. Serve in jelly glasses.

LEMONADE (SYRUP).—Squeeze the juice from twelve lemons; add to it one pound of loaf-sugar; pour a little boiling water over the peels, cover them close, and, when cold, strain it to the lemon juice and sugar. Put the syrup in decanters, and make with ice water in summer or hot water in winter. One wine-glass of this to three-quarters of a tumbler of water.

ACIDULATED ROSE JELLY.—Make a clear apple, or isinglass jelly; color it with cochineal powder infused in double-distilled rose-water. Just before taking it up, add the juice and yellow rind of a large lemon, and a wine-glass of double-distilled rose-water. Strain it in moulds.

APPLES IN JELLY.—Pare some small-sized apples, and core them without cutting them open; then put them with some lemons, in water to cover them. Let them boil slowly, until so tender as to pass a straw through them; then take them out carefully, without breaking. Make a syrup of half a pound of white-sugar to a pound of the apples. Cut the lemons in slices and put them and the apples into the syrup; boil them very slowly, until the apples are clear; then take them out in a deep glass dish; put to the syrup an ounce of isinglass dissolved; let it boil up; lay a slice of lemon on each apple; then strain the syrup over them. This is a very ornamental dish.

ORANGES IN JELLY.—Take the smallest sized oranges, boil them in water until a straw will easily penetrate them; clarify half a pound of sugar for each pound of fruit; cut them in halves or quarters, and put them to the syrup; set

them over a slow fire, until the fruit is clear ; then stir into it an ounce or more of dissolved isinglass, and let it boil for a short time longer. Before taking it up, try the jelly. If it is not thick enough to suit your fancy, add more isinglass, first taking out the oranges into a deep glass dish. Strain the jelly over them.

Lemons may be done in the same manner.

GRATED COCOA-NUT—A DISH OF SNOW.—Take a large cocoa-nut; break it in pieces; pare off the outside dark skin; throw them, as they are done, into a pan of cold water; then grate it on a coarse grater, and lay it in a glass dish. Serve to eat with preserves, jellies, or jams.

Cranberry, or currant jelly, served with this, has a pretty appearance and fine relish.

WINE SANGAREE.—Put a gill of wine (Port or Madeira) into a tumbler; add to it water (hot or cold), to nearly fill the tumbler; sweeten with loaf-sugar, grate nutmeg over, and serve with sponge cake, savoy biscuit, or diet bread.

MOLASSES CANDY.—Put a pint of common molasses over a slow fire; let it boil; stir it to prevent its running over the top of the kettle. When it has boiled for some time, try it, by taking some in a saucer : when cold, if it is brittle and hard, it is done. Flavor with essence of lemon, and stir shelled pea-nuts (ground-nuts), or almonds, into it, and pour it into a buttered basin, or square tin-pans, to cool.

Or, it may be made a light color by pulling it in your hands, after first having rubbed them over with sweet but-

ter, to prevent the candy from sticking to them during the process.

To MAKE A PYRAMID OF COCOA-NUT DROPS, MACAROONS, OR KISSES.—Boil some loaf-sugar to candy height (see lemon candy); have a tin form, or make one of stiff paper; rub butter over the outside, to keep the candy from sticking; set it firmly on a plate or table; begin at the bottom by putting a row around it, and sticking them together with the prepared sugar; then add another row, and so continue until the pyramid is finished. When the cement is cold it may be taken from the form.

Kisses or cocoa-nut drops are more difficult to make in this form than macaroons, the former being so much more heavy.

To MAKE MOTTOES.—Cut colored tissue paper in pieces of about four inches width and five long; cut the ends in fine fringe of one inch depth; put in the center of each a sugared almond or any other candy, and a motto verse or two; fold the paper around it, and twist each end close to the candy; so continue until you have enough.

DIRECTIONS FOR SETTING REFRESHMENT TABLES.

TABLES of refreshment for an evening party, or New Year's day, are generally arranged in the following manner:

A long table running through the center of the room, or placed against the broad-side of it, and covered with a white

damask cloth, for confectionery, jellies, pastry, cakes, &c.; and a table at each side of the mantel, recess, or pier; the one for sandwiches, oysters, salads, celery, and wines, if used; the other for coffee, chocolate, lemonade, and punch, if used.

Or, all are sometimes placed on one long table in this manner:

Cakes, confectionery, jellies, &c., in the center.

At one end, coffee, lemonade, &c.

At the other, oysters, sandwiches, celery, wines, &c.

The long table may be placed at one side of the room, through the center, or across the end.

In either case, the most ornamental dishes, such as pyramids, or stands of jelly, are to be placed in the center, the smaller ones surrounding it; those directly opposite each other should correspond both in shape and size.

SANDWICHES. — These are made of different articles, but always in the same manner.

Cold biscuit sliced thin, and buttered, and a very thin slice of boiled ham, tongue or beef, between each two slices of biscuit, is best.

Home-made bread cuts better for sandwiches than baker's bread.

The meat in sandwiches is generally spread with mustard; the most delectable are those made with boiled smoked tongue.

CHICKEN SALAD. — Mince the white meat of a chicken fine, or pull it in bits.

Chop the white parts of celery; prepare a salad dressing thus:

Rub the yolks of hard-boiled eggs smooth with a spoon; put to each yolk one teaspoonful of made mustard, half as much salt, a tablespoonful of oil, and a wine-glass of strong vinegar; put the celery in a glass salad bowl; lay the chicken on that; then pour it over the dressing. Lettuce cut small in the place of celery may be used; cut the whites of the eggs in rings to garnish the salad.

To MAKE COFFEE.—Take a tablespoonful of fresh-browned and ground coffee for each person (or a pint of water); break white of eggs into it enough to moisten it; stir it well together; then put it in the coffee-kettle and pour boiling water into it; then cover it close, and set it where it will simmer, but not boil, for an hour; it will then be clear, and have the color of brandy. Coffee may be made in this way the day before it is wanted. Pour it off clear, and when wanted, heat it in a coffee-pot. A little isinglass clarified (see receipt), and used in the place of egg, is equally good, if not an improvement. Loaf-sugar and boiled milk to be served with it, allowing each person to suit their own taste. The yolks of eggs beaten and stirred into the boiling milk, enrich it. Some persons like the flavor of vanilla in coffee; if so, boil a vanilla bean in the milk.

To MAKE CHOCOLATE.—Divide a pound of chocolate in twelve parts; put the kettle over the fire with as many cups of water as you wish to make chocolate, and for each cup take one part of the chocolate; make these a smooth paste with some milk, and when the water boils stir in the paste;

let it boil slowly, or just simmer for half an hour ; add cream or milk to it, and sugar to taste ; or the sugar may be omitted until served ; then set it where it will keep hot, but not boil, until served.

TO MAKE FRENCH COFFEE (WITHOUT BOILING). — Get a block-tin coffee-pot or biggin, which has strainers attached, take out the loose upper one, put in the dry, finely-ground coffee up to the first rim on the inside ; then return the strainer to its place, and pour through it boiling water until the top is full ; when that has run through, pour in more, according as you wish the coffee. It is best to make it very strong, and reduce it when served with hot milk and water, or boiling milk alone in the cups. A teaspoonful of fresh-browned and ground coffee will make a pint of rich coffee in this way, and there is no other clearing required.

HAM OR TONGUE for Sandwiches, will be found much finer eating if prepared according to the following receipt :

Lay ham or tongue in soak over night, in cold water ; the next morning scrape them well and put them in cold water to cover them, and let them boil gently or simmer until perfectly tender, then take them up and skim them. Keep the skin of the ham to lay over it until wanted for use.

REMARKS ON MAKING AND BOILING PUDDINGS. — For boiling puddings there should be a tin form, or a muslin bag. The former should have a closely-fitting cover ; the latter should first be dipped in boiling water, and then well floured on the inside to prevent the pudding sticking to the

cloth; the tin form should first be rubbed over with suet or butter before putting in the pudding.

Tie batter puddings very close.

Bread puddings, or those made of corn-meal, should be loose, as they swell very much in boiling.

The water must be boiling when the pudding is put in.

The pudding, if boiled in a bag, must be turned frequently whilst boiling, otherwise it will stick to the pot.

There must be enough water to cover the pudding, and the water must be kept boiling all the time.

If boiled in a tin, do not let the water reach the top of it. When the pudding is done, give whatever it is boiled in one sudden plunge into cold water, and turn it out immediately. If it is not to be served soon, lay the cloth in which it was boiled over it. It is best to serve as soon as turned out.

Baked puddings, bread, Indian meal, or custard, require a moderate heat. Batter or rice, a quick oven.

MOCK CREAM.—Beat three eggs well; then add to them three heaping teaspoonfuls of fine flour; beat them well together; then stir them into a pint and a half of boiling milk; add to it a saltspoon of salt, and loaf-sugar to taste; flavor with essence of lemon; stir it while boiling; when it is perfectly smooth it is done.

Line pie or tartlet pans with rich puff paste, and bake them in a quick oven; when done, fill them with mock cream; strew powdered sugar over the top of each, and set them again into the oven to brown; when a fine color they are done. These will be found to be altogether superior to custard pies, and quite equal to pumpkin

CHRISTMAS PLUM PUDDING. — Chop half a pound of beef-suet very fine; stone and chop one pound of raisins; wash, pick clean from grit, and dry, a pound of currants; soak half of a sixpenny loaf of bread in a pint of milk; when it has taken up all the milk, add to it the raisins, currants, chopped suet, and two eggs beaten, a tablespoonful of sugar, one wine-glass of brandy, one nutmeg, grated, and any other spice that may be liked. Boil four hours. For sauce, beat a quarter of a pound of butter to a cream, then stir into it half a pound of powdered loaf-sugar. Or, melt butter and sugar, and if liked, add more brandy.

TO BOIL PLUM PUDDING. — Flour a cloth, put the pudding in and tie it close, or put it in a tin basin; tie a floured cloth over, or in a covered tin pail; put it into boiling water; boil for three hours. Cold remains of plum pudding are very fine, if put in an oven and warmed through, after having the sauce poured over them.

PLUM PUDDING. — Take half a pound of flour, half a pound of raisins stoned and chopped, and some currants washed, picked and dried; use milk enough to stir easily with a spoon; add half a pound of suet chopped fine, a teaspoonful of salt, and four well-beaten eggs; tie it in a floured cloth, and boil four hours.

The water must boil when it is put in, and continue boiling until it is done.

PASTE AND PUFF PASTE FOR TARTS AND PIES. — Rub half a pound of sweet butter into a pound of flour; dissolve a little bit of volatile salts in a little water, and put it to the

flour and butter; use just enough water to bind it; then roll it out rather thin, and use it.

Or, after preparing it and rolling it out as above, spread butter all over the surface; fold it up; roll it out again; flour the pie-board and rolling-pin well; spread on more butter; fold and roll it as before; do it in all three times, using for it half a pound of butter, and it is done.

LEMON PUDDING. — Beat half a pound of fresh butter to a cream, with half a pound of powdered sugar; then add to it eight eggs, well beaten, with the juice and grated peel of a large lemon; stir it well together; line a dish with puff paste; fill with the pudding, and bake in a moderate oven.

SNOW BALLS. — Put a stew-pan one-quarter full of well-washed rice; put to it a teaspoonful of salt, and fill it up with water; let it boil until it absorbs all the water; dip some small bowls in water; fill them with the rice; press it lightly in, so as to have the form of the cup; when a little cooled, turn them out on a dish, and serve with a sauce.

Butter and sugar melted together with a little grated nutmeg, and if liked, some brandy or wine; or squeeze the juice of a large lemon to rather less than half a pint of molasses; let it boil to a good syrup; add a good bit of butter, and serve.

DISH OF SNOW. — To a quart of cream, add the whites of three eggs well beaten; four spoonfuls of sweet wine; sugar to taste, and a teaspoonful of essence of lemon; whip it to a froth, and serve in a deep glass dish.

HASTY PUDDING. — Put some milk over the fire, with a bit of lemon-peel or essence of lemon; let it boil; then having made a large cup of flour to a smooth paste with a little cold milk, stir it, by degrees, into the boiling milk; let it boil, stirring it all the time until it is thick; then dip a bowl in cold water; pour the pudding in, and let it cool a little before turning it out; eat with butter and sugar sauce. The juice of a lemon or a glass of wine is an improvement.

PASTE PUDDING. — Make a paste crust; roll it rather thin; chop apples, and spread them with some chopped lemon-peel over it; then begin at one side and roll it up; tie it in a pudding-cloth, and boil for two hours; unless very small serve with wine sauce.

In the place of apples, any other fruit, jelly or preserves may be used.

PRUNE PUDDING. — Make a batter of eggs; two to a pint of milk; make a rather thick batter with flour; wash some prunes in water, and stir them in; tie it in a cloth, and boil two hours; butter and sugar sauce.

ALMOND PUDDING. — Boil a pint of milk; let it cool; beat three eggs very light, with three tablespoonfuls of flour; pound two ounces of sweet almonds to a paste, with a little essence of lemon or rose-water. Melt a tablespoonful of butter in the milk; then add the other ingredients and two spoonfuls of sugar. Bake in buttered cups. Warm wine for sauce.

FLOATING ISLAND. — Set a quart of milk to boil; then stir into it the beaten yolks of six eggs; flavor with lemon

or rose, and sweeten to taste; whip the whites of the eggs to a strong froth. When the custard is thick, put it into a deep dish, and heap the frothed eggs upon it. Serve cold.

CITRON PUDDING. — Beat three eggs with two spoonfuls of flour; add half a pint of boiled milk and a quarter of citron, cut small. Put it in buttered cups; bake in a quick oven. When done, turn them out in a large dish.

COCOA-NUT PUDDING. — Grate half a cocoa-nut meat, and stir into a good custard, and bake in a buttered basin.

Make the custard of four eggs to a quart of milk. Serve with wine sauce.

This may be baked with an under-crust. A quick oven for this; thirty or forty minutes.

QUAKING PUDDING. — Grate a small loaf of stale bread, add to it six well-beaten eggs, and half a spoonful of rice flour. Stir into it a quart of milk; add essence of lemon and some nutmeg, and boil two hours; or bake on a buttered basin. Wine or brandy sauce.

RICH BATTER PUDDING. — To eight eggs put eight spoonfuls of flour; beat them well; then add a quart of milk. Butter a dish, and bake. Serve with wine or brandy, and butter and sugar worked together. For wine or brandy, substitute lemon juice.

BATTER PUDDING. — Beat three fresh eggs with six spoonfuls of flour; add to it, by degrees, a quart of milk, a tablespoonful of sugar, the same of butter. Flavor with

nutmeg and essence of lemon, and bake in a buttered basin, in a quick oven, for an hour and a half. When done, turn it out.

CUSTARD. — Beat four or six eggs light, and stir them to a quart of milk; sweeten to taste; flavor with essence of lemon and nutmeg, and bake in a buttered basin, or small cups.

MINCE PIES. — Boil a beef heart gently in water, till very tender; then take it out, and chop it very fine; add to it enough common molasses to moisten it; plenty of spice, cinnamon, nutmeg, allspice and cloves. Put it in a stone pot, and keep it in a cold place. It will keep all winter, and make richer pies than when first prepared. Other pieces of beef will do instead.

TO FINISH THE PIE MIXTURE. — Pare, core and chop some rich, juicy apples; take one-third as much of the prepared meat, add it to the apples, with chopped raisins, lemon peel, and a quarter of citron, cut up; a gill of brandy, and sweet cider enough to make it wet. Sweeten to taste with sugar. Mix it well together.

Butter pans or pie-dishes, with pie paste (see Paste and Puff Paste receipts), fill with the mixture, and cover with puff paste.

When the crust is baked, the pie is done. They are better for being baked in a hot oven. Make an incision in the upper crust to let out the steam.

PUMPKIN PIES. — Pare the outer rind from a pumpkin; cut it up and take out the seeds; then put it over the fire

with a cup of water; cover it, and let it boil until it is perfectly tender, and will mash; then take it into a colander or sieve, with a skimmer; let it drain; then rub it through the sieve or colander, into a deep basin; add to it enough milk to make it quite thin, one teaspoonful of salt, a nutmeg grated, some essence of lemon, and six well-beaten eggs, and sugar to taste. Line a dish with paste or puff paste (see receipt), and fill with the prepared pumpkin. Some like ginger in the mixture.

There may be more or less eggs than is here directed; but this number to a common-sized cheese pumpkin makes excellent pies.

ALBANY BREAKFAST CAKES.—Ten eggs, three pints of milk, quarter of a pound of butter, two teaspoonfuls of salt, half a teaspoonful of saleratus, and white Indian meal to make thick batter; butter scalloped oval tins, two-thirds fill them (they should hold about a pint), bake for half an hour in a quick oven.

PART II.

RECEIPTS FOR SOUPS, MEATS, POULTRY AND FISH.

REMARKS ON SOUP MAKING.

GREAT care must be taken that the vessel in which soups are made should be perfectly clean, and free from any grease or sand, otherwise the soup will be spoiled. An iron dinner-pot or a well tinned or porcelain kettle is best for this purpose.

Soup must have a long time to make; the meat can scarcely be boiled too long a time; but it must be done slowly, the meat will then be more tender, and the soup of finer flavor. There should be but little more water put on the meat than you intend to have soup, and the pot must not be uncovered oftener than is absolutely necessary for skimming it clear. A little salt put in with the meat will cause the scum to rise, and therefore make the soup clearer.

Care should be taken that it tastes equally of each sort of seasoning.

The greens and vegetables used must be carefully prepared — that is, picked and washed.

See that every particle of scum is taken off as it rises, and before the vegetables are put in.

When fat soup is not liked, the grease may be skimmed off, before the vegetables are put in, as it will then be fit for other uses.

The meat must be put in when the water is cold, as putting it into boiling water prevents the juices from being given out and renders the meat tough.

The water in which fowls or meat, has been boiled will make a good dish of soup, by adding vegetables and seasoning, as any other soup.

The meat of which soup has been made, is good when cold, cut in thin slices, or may be served in several nice little made dishes (see Made Dishes).

The vegetables most used for soups are the green parts of celery, carrots grated, or sliced turnips, leeks and parsley.

OYSTER SOUP. — Take of water and milk, each three pints, set it on the fire to boil; roll half a pound of crackers or soda biscuit, and add to it, with one pint of oysters; let it boil until the flavor of the oyster is given to the soup, and the crackers are well swelled, then add salt and pepper to taste, and three pints more of oysters, and a quarter of a pound of fresh butter; put some crackers in the tureen, and pour the soup over. A sprinkle of cayenne pepper is by some considered an improvement.

LOBSTER SOUP. — After having boiled the lobster, take it from the shell, roll two or three crackers, and put them to the meat which may be cut small, melt some butter in a stew-pan, two quarts of boiling milk or water, and salt and pepper to taste — let it boil for half an hour; put some crackers in a tureen, pour over the soup, and serve.

MUTTON BROTH. — Take a neck of mutton, cut it in pieces, reserving a good sized piece to serve in the tureen,

put it into cold water enough to cover it, and cover the pot close ; set it on coals until the water is lukewarm, then pour it off, and skim it well, then put it again to the meat with the addition of five pints of water, a teaspoonful of rice or pearl-barley, and an onion cut up ; set it on a slow fire, and when you have taken all the scum off, put in two or three quartered turnips. Let it simmer very slowly for two hours ; then strain it through a sieve into the tureen ; add pepper and salt to taste.

SAVOY SOUP. — Cut into quarters and boil in clear water, one or two heads of savoy cabbage ; when tender drain the water off, and press all the water from them, then put them to as much beef-broth as will cover them, put it into a closely-covered stewpan over a moderate fire for two hours ; then set on the fire a large frying-pan with a quarter of a pound of fresh butter, shake some flour from a dredging-box into it and let it brown, stir all the time, peel and cut up two onions, and stir it well about ; as soon as they are nicely colored add it to the soup ; soak some rolls or crackers in a quart of boiling milk or water, and add it to the soup. Mutton or veal broth may be used.

STOCK FOR GRAVY SOUP OR GRAVY — Cut a knuckle of veal into slices, and a pound of lean beef, put these with the knuckle-bone into two quarts of water ; cover it close and let it stew till very tender, then strain it off. When made in this way, it may be used for soups or gravies.

TURTLE SOUP. — Cut the head of the turtle off the day before you dress it, and place the body so as to drain it well

from blood; the next day cut it up in the following manner: Divide the back, belly, fins and head, from the intestines and lean parts; take care to cut the gall clean out without breaking; scald in boiling water the first-named parts, so as to take off the skin and shell, cut them in pieces small enough to stew, and throw them into cold water; boil the back and belly in water long enough to extract the bones; put the meat on a dish, then make a good stock of a leg of veal, lean ham and the flesh of the inside of the turtle, draw it down to a color, then fill it up with beef stock, and the liquor and bones of the boiled turtle. Season with stalks of marjoram, and boil some onions, a bunch of parsley, cloves and whole pepper. Let it boil slowly for four hours, then strain it to the pieces of back, fins, belly, and head of the turtle, take the bones from the fins, and cut the rest in neat square pieces, with as little waste as possible. Thicken the stock with butter rolled in flour, and boil it, to cleanse it from grease and scum; then strain it through a cloth; then boil your herbs that have been washed and pickled, in a bottle of Madeira wine, with a little sugar. The herbs to be used, are marjoram, thyme, basil and parsley; then put together soup, herbs, meat, and some forcemeat, and egg-balls. Boil it for a short time, and put it away in clean pans until the following day, as the rawness will go off, and the flavor be improved by so doing. In cutting up the turtle the fat should be taken great care of. It should be separated, cut in neat pieces, and stewed tender in a little of the soup, and put into the tureen at last.

CHICKEN SOUP.—An old fowl makes good soup. Cut it up; first take off the wings, legs and neck; then divide it down the sides, and cut the back and breast each in two

pieces; cut half a pound of pork in thin slices, and put it with the cut up fowl into four or five pints of water, set it over a gentle fire, skim it clear, taking care not to keep it open longer than is necessary, add a cup of rice or pearl barley, cayenne and black pepper to taste, a leek sliced, and potatoes cut in halves; if liked, a grated or sliced carrot, and a turnip cut small may be added.

ANOTHER CHICKEN SOUP.—Take two or three pounds of veal and one small chicken cut up, boil these in two quarts of water, cut up four onions or a leek, grate two carrots and add them to the soup; salt and pepper to taste, skim it clear. Other vegetables may be substituted or added as may be preferred; thicken the soup with a little batter of flour and water with an egg beaten in.

CABBAGE SOUP.—Boil corned beef in a pot of water until half done, then add two small heads of cabbage, cut in quarters and well washed (examine carefully, as insects are sometimes concealed between the leaves); when it is done tender take out the largest pieces and drain them in a colander, and set it over a pot of hot water to keep it hot; if the meat is tender, take that up also, and add to the soup a cup of pearl barley or rice, a dozen or more potatoes peeled and cut in halves, two or three turnips and some sliced or grated carrots; if liked, an onion or two may also be added; let it boil until the vegetables are all done; put the meat on a large dish, and the cabbage and other vegetables on small dishes, for side dishes. This makes a good family dinner. Serve the soup in a tureen, hot; thicken with a tablespoonful of flour made in thin paste with water.

MUTTON SOUP. — Boil the neck or scrag of mutton in two quarts of water; when boiled slowly for two or three hours, add grated or sliced carrots, tomatoes peeled, quartered and sliced turnips and potatoes; boil slowly until the meat falls from the bones; season high with black and cayenne pepper; salt to taste; beat an egg with a spoonful of flour, and stir it into the soup, and serve with or without the meat and vegetables.

SHIN OF BEEF SOUP. — Take a shin of beef, wash it, break the bones, and put it in a pot of water, skim it as it boils; do not use much more water than you wish soup, more can be added if necessary, but it must be boiling hot. Should too much fat rise, skim it off before putting in the vegetables (as they would impart a taste which would render it unfit for other uses); add salt to taste, a teaspoonful of black pepper, and a cup of pearl barley, grits or rice; have ready five or six potatoes peeled and cut in halves, three or four ripe tomatoes peeled, and some turnips pared and cut in slices or quarters; when the meat has boiled slowly for at least three hours, put in the vegetables; when these are done take up the meat on a dish, and the vegetables on smaller dishes. Serve the soup in a tureen.

CABBAGE AND MILK SOUP. — Boil a large white heart cabbage in water; when half done take one quart of the water, add to this three pints of boiling milk; finish by adding four ounces of butter, and salt and pepper to taste.

GREEN PEA SOUP. — Boil two pounds of veal or lamb in about two quarts of water; when boiled enough and

skimmed clear, add a quart of shelled peas and a slice or two of corned pork (say a quarter of a pound) with five or six potatoes pared and sliced, and let it boil until they are done; then take up the peas in a deep dish by themselves, add a piece of butter and some pepper; take up the potatoes (new ones), add a bit of butter and some pepper, and serve the soup in a tureen with the meat.

PEA SOUP. — Put a quart of split peas into a gallon of water, with a pound or two of corned pork, let it boil slowly until the peas are tender; then add potatoes, and when they are done add pepper to taste, and serve.

ONION SOUP. — Put half a pound of butter into a stew-pan and let it boil; have ready ten or twelve large onions peeled and cut small, put them into the butter and fry a nice brown, sprinkle in a little flour, and shake the pan often; keep it over the fire for some minutes, then pour in three pints of boiling milk, stir it well; cut some pie-crust in slips, throw it in, add salt to taste, then let it boil for ten minutes, stirring it frequently, then take it from the fire; beat the yolks of two hard-boiled eggs with a tablespoonful of vinegar; first mix some of the soup with this, then stir it to the remainder. Serve very hot.

MOCK TURTLE SOUP. — Take one pound and a half of lean veal or tripe (which is best), cut it into small slices, and fry to a delicate brown. Cut the meat from three cow-heels in tolerably large pieces, then put it with the fried veal or tripe into a pint and a half of weak gravy, with three anchovies, a little salt, some cayenne pepper, three blades of

mace, nine cloves, the green parts of three leeks, three sprigs of lemon thyme, some parsley and lemon peel; chop these last very fine before adding them, let the whole stew gently for three hours; then squeeze the juice of three lemons to it; add three glasses of Madeira wine, and let it stew for one hour more, then skim off the fat and serve.

GREEN BEAN SOUP. — String half a peck of beans and cut them in pieces of about an inch in length, and finish the same as green pea soup.

SOUP FOR LENT. — Put a quart of milk over the fire with four ounces of butter and a tablespoonful of flour rolled in it, and pepper and salt to taste; put some rolled crackers or slices of bread into a tureen, and pour it over. A blade of mace may be added to the seasoning.

TO MAKE EGG BALLS FOR SOUPS. — Take the yolks of six hard-boiled eggs, pound them in a mortar, with a little flour, a sprinkle of salt, and the yolks of two raw eggs; mix all well together, roll it into little balls, drop each into boiling water.

OX HEAD SOUP. — Take half an ox head, lay it in cold and salt water over night, then break the bones and wash it in warm water; after which, put it over the fire with more water than will cover it; let it boil slowly, skin it clear, and when the meat is tender, add two or three turnips, a grated carrot, an onion or two, some potatoes, and salt and pepper to taste; then cover and stew it gently until the meat leaves

the bones — then take up the meat. If the soup is too rich, add some boiling water.

Chop the meat, season high with pepper and salt, and tie it in a cloth, to be eaten cold cut in slices, or it may be eaten hot. Serve the soup in a tureen.

SOUP MAIGRE. — Melt half a pound of butter in a stewpan, slice six onions into it, add celery cut small, one very small head of cabbage and some parsley cut; shake these together over the fire for fifteen minutes, then stir in some flour or rolled crackers; add further, two quarts of boiling milk or water, and pepper or salt to taste; stir the whole well together, and let it boil gently for three-quarters of an hour, then take it from the fire, stir in the well-beaten yolks of two eggs, and serve hot.

CLAM SOUP. — Take fifty or more hard-shell clams, wash them clean, and put them in a pot with the edges of the shells turned downwards, that they may be clear of sand; just cover with water, and let them boil until the shells open, then take them and the shells from the water and strain, then put to it one pound of rolled crackers, a quart of milk, and pepper and salt to taste; let it boil until the clams are tender, then add a quarter of a pound of butter, and serve hot.

CAT-FISH OR BULL-HEAD SOUP. — Cut the heads from the fish, skin and clean them, and wash them well; cut them in pieces, put with them one pound of fat ham or salt pork, some pepper and salt, and two quarts of water; let it boil until the fish is tender; beat two fresh eggs with two

spoonfuls of flour and half a pint of boiled milk ; add a tablespoonful of butter, let all boil up once, then take out the ham or pork, and serve in a deep tureen.

Soup without Meat. — Put two quarts of water in a stewpan with a penny roll cut up, some pepper, an onion or two, and one teaspoonful of salt, cover it close, and boil it for half an hour, cut the white parts of celery and lettuce into it, boil it for some time, then strain it into a clean stewpan, add a piece of butter, soak some crackers in a part of it, and pour the whole into a deep tureen.

Eel Soup. — To one quart of water put one pound of eels cut into pieces, some crumbs of bread, whole black pepper, an onion, and half a cup of milk, with a teaspoonful of flour stirred into it ; cover close and let it boil until the eels are done ; toast some bread cut in bits, butter them, and pour the soup over.

Eel soup may be made the same as oyster soup, putting in all the eels when the crackers are put in.

To make a strong Fish Gravy. — Take two or three eels, or any other fish, skin or scale them clean, and wash them ; cut them in small pieces, put them in a saucepan and cover them with water ; add a crust of bread toasted, some whole pepper, and salt to taste ; if liked, a few sweet herbs may be added. Let it boil slowly until it is rich and good, have ready a bit of butter (a piece the size of a walnut for every pint), melt it in a saucepan, then shake in a little flour, and toss it about until it is browned ; then strain it through a gravy strainer, and let it boil for a few minutes. If liked, add a glass of wine.

BEEF BROTH. — Take a leg of beef, crack the bone in two or three parts, wash it clean, and put it into a gallon of water; let it boil slowly and skim it well, then put in salt and pepper, a little bundle of parsley, and a crust of bread; let it boil until the beef is tender; cut toast into square bits, put them in a tureen, lay in the meat without the bones, and pour the broth over.

VERMICELLI SOUP. — Swell a quarter of a pound of vermicelli in two quarts of warm water, then add it to a strong broth or gravy soup, let it boil for ten minutes, then serve.

MACARONI SOUP. — Take three quarts of strong broth, and one of gravy mixed together; take half a pound of small pipe macaroni, and boil it in three quarts of water, with a little butter in it, until it is tender; then drain in a sieve, cut it in pieces of about an inch length, boil it for ten minutes in the soup, and serve in a tureen.

REMARKS ON FISH.

THERE is a general rule in choosing most sorts of fish. If the gills are red, the eyes full, and the whole fish firm and stiff, they are fresh and good; if on the contrary the gills are pale, the eyes sunk, and the flesh flabby, they are stale.

Great care must be taken that fish are properly cleaned before being dressed; that is, they must be entirely free from scales and every particle of the insides scraped from

them ; they must not be crushed beyond what is necessary for cleaning them, as that diminishes the flavor.

When cleansed, if the fish is to be boiled, put some salt and vinegar into the water to make it firm ; care must be taken to boil the fish well, but not to let it break.

Fresh cod, haddock, whiting, and shad, are better for being salted the night before cooking them.

There is often a muddy smell and taste attached to fresh-water fish, which may be got rid of by soaking it after it has been thoroughly cleaned in strong salt and water, after which dry it in a napkin, and dress it. Put the fish in cold water and boil it gently, otherwise the skin will break before the fish is cooked.

If fish is not taken from the water as soon as done, it will be woolly ; to ascertain if it is done, draw up the fish-drainer on which it is laid, and if the flesh parts from the bones, it is done ; if so, set it crosswise of the kettle and throw a thickly-folded cloth or napkin over to keep it hot.

To fry small fish, they may be done plain or dipped in flour, or first dipped in the beaten yolks of eggs and then in grated bread crumbs, and fried in hot lard or beef-drippings, or you may use equal parts of lard and butter ; butter alone takes out the sweetness, and gives a bad color ; the fat must be boiling hot before putting in the fish.

Fried parsley, grated horse-radish, or slices of lemon, are used as garnish.

To fry or broil fish properly, after it is well cleansed, it should be laid on a folded napkin, and all the water dried out ; when perfectly dry dip it in wheat flour or beaten eggs, and then into bread crumbs ; if wet over and sprinkled twice with bread crumbs before frying or broiling, it will look better for it.

Have a thick-bottomed frying-pan, with plenty of lard or beef-dripping boiling hot, lay the fish into it, and let it fry quickly till it is done of a rich yellow brown; when one side is done turn the other. If wanted particularly nice, a sheet of cap paper must be laid to receive the fish, or if it is boiled, let a buttered paper be folded about it; have a clean gridiron rubbed over with suet, and a clear, bright fire of coals; to prevent its tasting smoky it may be done without the paper; a fluted gridiron is best for any broiling.

For broiled fish have butter on a hot dish with pepper and salt to taste, the same as for a steak.

All salt fish require soaking before cooking, according to the time it has been in salt; that which is hard and dry requires two nights soaking, changing the water three or four times; when not hard or very salt, twenty-four hours will be sufficient.

SALMON. — When salmon is fresh and good, the gills and flesh are of a bright red, the scales clear, and the fish is stiff. When just killed, there is a whiteness between the flakes, which by keeping, melts down, and the fish becomes richer.

Salmon requires to be well boiled, as it is very unwholesome when under-done — boil with horse-radish in the water, anchovy, lobster, or plain drawn butter-sauce; garnish with horse-radish and sliced lemon.

BOILED SALMON. — Run a packthread through the tail, centre of the body, and head of fish, to bring it in the form

of a letter S ; then put it into a kettle with spring water, and plenty of salt. Cut three or four slanting gashes on each side of the fish, before making it in a form, otherwise the skin will break and disfigure the fish. Serve with lobster sauce.

BROILED SALMON.—Cut some slices (about an inch thick), season with pepper and salt; wrap each slice in half a sheet of well-buttered white paper; twist the ends of the paper and broil them over a fire of bright coals for ten minutes. Serve in the butter with drawn butter or anchovy sauce.

DRIED SALMON.—Cut the fish down the back, take out the inside, and roe—scale it, and rub the whole with common salt, and hang it to drain for twenty-four hours. Pound three or four ounces of saltpetre, two ounces of coarse salt, and two ounces of brown sugar; mix these well, and rub into the salmon, and lay it on a large dish for two days; then rub it well with common salt, and in twenty-four hours more it will be fit to dry; wipe it well after draining. Stretch it open with two sticks, and hang it in a wood chimney, or in a dry place.

BROILED SALMON.—Dried salmon is eaten broiled in paper, and only just warmed through. Egg sauce and mashed potatoes are usually served with it; or it may be boiled, or lay it in soak in pure water for an hour or two before boiling; rub the gridiron over with a bit of suet, lay on the salmon, shake a little pepper over, and serve.

TO DRESS DRIED SALMON. — Pull some dried salmon in flakes, chop some hard-boiled eggs in large pieces, and put the salmon and eggs into half a pint of thick cream, and three ounces of butter with a teaspoonful of flour rubbed into it ; skim and stir it boiling hot ; make a wall of mashed potatoes around the sides of a dish, and pour the above into it.

TO BAKE A SALMON WHOLE. — Clean the fish and season well outside and inside with pepper and salt ; mix some butter together, and lay it in bits over the inside, and stick it over the fish outside from it in a circle (by running a string through the head and tail and tying them together), put three or four muffin-rings in a deep pan or dish, lay the fish on, and baste, while baking, with melted butter.

PICKLED SALMON. — Boil a salmon, and after wiping it dry, set it to cool. The next day take vinegar enough to cover it, add to it cloves, mace, whole pepper, and allspice ; make it boiling hot, and then pour it over the cold fish. It will be fit for use in three or four days.

TO CHOOSE FLOUNDERS. — They must be thick and stiff, the eyes bright and full, and must be dressed as fresh as possible, as they soon become flabby and bad.

To boil them, put them in a stew-pan, with water to cover them, in which there is a little vinegar, salt, and horse-radish ; have the fish well cleaned, both outside and in, and boil them slowly, for fear of breaking — serve with drawn butter ; garnish with parsley.

FLOUNDERS BOILED. — Wash the fish, scrape them clean outside and in, dry them in a cloth, and dredge them well

with flour; then have a clear fire of coals, rub the bars of a gridiron with a bit of suet or fat pork, and lay on the fish; when done well on both sides lay them on a hot dish, butter them well, and add pepper and salt to taste.

FLOUNDERS FRIED. — Having well cleaned, washed and dried the fish, dredge it well with flour; have a pan of lard boiling hot (salt the lard), lay in the fish, and fry one side a nice brown; then turn the other: when both are done, serve hot. If the fish are large, for frying or broiling, gash the sides with a sharp knife rather more than skin deep.

EELS. — Eels must be dressed as fresh as possible, or they lose their sweetness. Cut off the head and skin them; cut them open, and scrape them free from every string.

They are good all the year, except the hottest summer months; the fat ones are best.

BAKED EELS. — After skinning and cleannings the eels, take a shallow pan, cut the eels in length the depth of the pan, and stand them upright into it; the pan must be filled; put in a little water, strew salt and pepper over, and if liked, one or two onions chopped fine, and some parsley cut small. Set them in an oven to bake; when they are well done, take them from the liquor, thicken it with a piece of butter, rolled in flour; let it boil up once; then pour it over the fish and serve. A little vinegar in the sauce improves it for some.

BOILED EELS. — The smallest are best for boiling; they should be boiled in a small quantity of water, in which is

some parsley and horse-radish. Serve with drawn butter or egg-sauce.

EELS BROILED. — Skin and cleanse the eels, and roll them in flour, or dip them in eggs, and then roll them in grated bread crumbs; lay them on a buttered paper on a gridiron (or they may be done without the paper), have some butter sprinkled with pepper and salt on a hot dish, and lay the eels on as they are cooked; large ones must be cut in pieces; small ones may be done whole. Garnish with parsley.

COLLARED EELS. — Cut a large eel open, take out the bones, cut off the head and tail, and lay the eel flat; rub it over with a mixture of pepper, chopped sage, and salt; then roll it up, and tie it in a cloth; then set over the fire some water in which is some pepper and salt, a clove or two, and a little vinegar, and the bones, head, and tail, of the eel; boil these well; then put in the eel, and boil it until it is tender; then take it out, boil the liquor for some time, and then, after having cooled it, put it over the eel. Do not take off the cloth until you use them.

A LITTLE DISH OF EELS. — Take some good-sized eels, bone them, and cut them in pieces of a finger length, then put them over the fire, in water, with a little vinegar, pepper, salt, a bit of butter, and an onion chopped; when nearly done, take them from the liquor, roll them in flour or bread crumbs, and finish by frying or broiling.

FRICASSEED EELS. — After skimming, cleaning and cutting them in pieces, boil them in a little water until tender;

then add a piece of butter rolled in flour, pepper and salt, to taste; and if liked, a little parsley. Serve hot.

CODFISH.—A codfish, when good, is firm, the flesh white, the gills red, and the eyes full; if at all flabby, it is not good. A fine fish is thick at the back of the neck; it is best in cold weather.

BOILED FRESH COD.—Tie the fish up in a cloth, put plenty of water into the kettle, put some salt and scraped horse-radish in with the fish; boil it gently until done, and serve with drawn butter, oyster or egg-sauce; lay a napkin folded on a dish, and turn the fish on it.

BAKED COD.—Parboil a small fish, or a piece of a large one, then dry it in a cloth, dredge it well with flour, stick it full of bits of butter, sprinkle salt and pepper over; lay some muffin-rings in a dripping-pan; place the fish on these, and put some water in the pan to baste with. When done, serve with the gravy.

BROILED COD.—Split a small cod from head to tail, cut the sides in pieces of about three inches width, dip them in flour, and broil; have some butter, pepper and salt, on a hot dish; lay the fish on this, and serve.

Or, take the steaks, broil them in the same way, or with buttered paper folded around them.

FRIED COD.—Take steaks of about an inch thickness, dredge them with flour, and fry them in hot fat, or if a

small one, cut it the same as for boiling, and flour it, or first dip it in the beaten yolks of eggs, and then in bread crumbs.

SALT CODFISH. — Put the fish in soak over night, tie it in a cloth, and boil in clear water; serve with plain boiled potatoes and drawn butter or egg sauce.

DRYED CODFISH. — This should always be laid in soak with plenty of water, at least one night before cooking; after which, scrape it well, and put it in plenty of cold water; let it boil gently, skim it; when done, serve with egg sauce over, or cut hard-boiled eggs in slices, lay them over the fish, and serve with drawn butter in a boat.

STEWED SALT COD. — Scald some cod, scrape it white, then pick it in pieces, and put it in a stewpan with some butter rolled in flour, milk enough to moisten it, and pepper to taste, and let it stew slowly for some minutes; then serve hot.

TO MAKE A DISH OF COLD BOILED COD. — Take some boiled fish, chop it fine, pour some drawn butter or egg sauce over, add pepper to taste; warm it thoroughly, stirring it to prevent its burning; make a roll, or any other form of it; put little spots of pepper over, and if you please, brown the outside before a fire.

A LITTLE DISH OF DRIED COD. — Pick some dried cod in flakes, pour boiling water over, scald it up once, then throw the water off; put some hot milk or water over, to which add a bit of butter, and pepper to taste, and serve.

CODFISH BALLS. — First boil the fish, then take the white part, chop it fine with a chopping-knife, add potatoes mashed with milk, and a little butter, an equal quantity, and form them in cakes, with a raw egg or two, and a little flour; dredge the outside with flour, and fry in hot lard or drippings; garnish with fried parsley.

HADDOCKS. — These are chosen by the same rules, and dressed in the same manner as cod.

SHAD. — These are chosen by the same rules as other fish. They may be baked, fried or broiled.

FRIED SHAD. — Scale the fish, cut off the head, and then cut down the back, and take out the entrails; keep the roes to be dressed with the fish, then cut it in two, and cut each side in pieces, about three inches wide; flour them, and fry in hot lard, in which put salt to taste. When the inside (which must always be first cooked in any fish) is done a fine brown, turn the other.

The soft roe is much liked by some; fry it in the same manner, as also the eggs from the female shad; these last must be well done.

BROILED SHAD. — Prepare them the same as for frying, or merely cut them in two; lay them on a gridiron (the inside first to the fire), then have ready a hot plate and some butter, with a little salt and pepper worked in. When both sides are done, rub them well over with this, and serve.

BAKED SHAD. — Scale and clean the shad, split it down the back ; make a stuffing of bread and butter, seasoned with pepper and salt, and moistened with a little hot water or milk ; fill the belly with this, first rubbing the inside with a mixture of pepper and salt. Tie a thread around the fish to keep the stuffing, dredge the outside well with flour, stick bits of butter over it ; sprinkle lightly with pepper and salt, then lay some muffin rings in a dripping or bake-pan, and lay the fish on and bake. When done take it up, add a little hot water to its own drippings ; shake a little flour to it, give it one boil, and serve as sauce for the fish. Cod may be done the same.

FRESH MACKEREL. — Mackerel is chosen by the same rule as other fish ; when fresh, the eyes are full, the gills red, and the body firm ; if the contrary, they are not fit to eat.

BOILED MACKEREL. — Boil them in salt and water, in which put a little vinegar, serve with drawn butter or parsley sauce.

BROILED MACKEREL. — Do them the same as shad.

FRIED MACKEREL. — The same rules as for shad.

BAKED MACKEREL. — Prepare it the same as shad.

TO DRY MACKEREL. — They must be very fresh, gut and wash them clean ; cut off their heads, split them down the back, and lay them quite flat, and hang them by their

tails in a cool place to drain. Strew some salt in the bottom of a pan ; sprinkle the fish thoroughly with salt, and lay them two by two, the insides together. Let them lie in salt twelve or fourteen hours, then wash off the salt and hang them to drain for half an hour ; then pepper the insides a little, and lay them on stones aslant towards the sun to dry ; take care never to put them out when the sun is not on them, nor till the stones are warm and dry ; they will be perfectly cured in a week. They may be fried in hot fat, or broiled, and well buttered when dished.

SALT MACKEREL. — Lay them in soak in plenty of clear water before using them at least twelve hours, and fry, or broil them, or put them in a frying-pan. Cover with boiling water, and give them fifteen minutes cooking, then pour off the water ; butter them well ; pepper to taste, and serve.

BLACK FISH. — These may be boiled or fried ; small sized ones may be broiled or fried, without gashing the sides. If large, they must be gashed or scored to the bone.

BLACK FISH STEWED. — Clean the fish, and after wiping the inside dry, fill it with a stuffing or dressing, the same as baked shad ; put it into a deep bake-pan with some water and a glass of wine ; add a blade of mace ; put bits of butter over the fish, and dredge it white with flour ; put the pan into a hot oven ; baste the fish often for one hour ; then take it up, strain the gravy over, and serve.

STRIPED BASS. — These are a dry fish fried ; they are better boiled ; serve with egg or drawn butter sauce ; garnish with parsley

SEA BASS. — The small sized fish may be fried or broiled ; the largest must be boiled, and served with a sauce.

PERCH. — Clean them well, flour them, and fry or broil them. The merit of fried fish depends on their being well done, and of a fine delicate brown ; the fat in which they are fried should be slightly salted.

STURGEON. — If good, the flesh will be white, the gristle and veins blue, the grain even, and the skin tender.

BAKED STURGEON. — Clean, and take the skin from a small sturgeon, split it along the belly without separating it, lay it on a baking dish ; season well with salt and pepper ; dredge it well with flour, stick bits of butter over, and bake with a little water in the pan ; baste frequently, and serve with its own gravy.

STURGEON STEAKS. — These may be fried or boiled.

HERRING. — These are of three sorts — fresh, salted and dried, or red herrings.

Salted herring should be soaked in water before it is cooked.

Red herrings are split in two, the head and tail cut off, and the fish broiled.

FRESH HERRINGS BOILED. — Scale and otherwise prepare the herrings the same as other fish. Dry them well, rub them over with a little salt and vinegar, skewer their

tails in their mouths, lay them on a fish plate, and put them into boiling water for twelve or fifteen minutes. Serve with butter sauce; garnish with parsley.

HALIBUT BOILED. — Take a large piece of the fish, scrape the outside with a knife, dredge a little flour over, and boil it according to its weight, fifteen minutes to a pound. Serve with egg sauce or drawn butter.

HALIBUT STEAKS. — These may be broiled or fried the same as other fish; first cut off the thick skin.

CHUB BOILED. — Put as much vinegar and water into a fish kettle as will cover the fish; add some salt; scale and clean the fish, and when the water boils, put it in. When boiled enough, lay it to drain for an hour, then put it into a pewter dish over a chafing dish of coals, with melted butter, and serve very hot.

BROILED CHUB. — Scale a chub, take off the tail and fins, make two or three cuts on each side, and broil it over a clear fire of coals; butter it well, season with pepper and salt.

CHOWDER. — Slice some fat salt pork very thin, strew it over with onions chopped small, and some pepper; then cut a haddock, fresh cod, or any other firm fish in thin steaks, and lay it on the pork; then put a layer of soaked biscuit or crackers, then another layer of pork, onions, and fish, and lastly, a layer of biscuit until the pan is full; season with pepper. Pour a pint or more water over, set the dish

in a bake-pan, with fire above and below. When done turn it out on a dish.

CLAM CHOWDER. — Make the same as the above, using clams in the place of fish.

SHELL FISH.

TO CHOOSE LOBSTERS. — The heaviest are considered best; they are chosen more by weight than size; if quite fresh, the claws will have a strong motion when you press the eyes with your finger. The male is thought to have the highest flavor, the flesh is firmer, and the shell is a brighter red; it may readily be distinguished from the female, as the tail is narrower, and the two uppermost fins, within the tail, are stiff and hard; those of the female are soft, and the tail broader. Hen lobsters are prepared for sauces on account of their coral. The head and smallest claws are never used.

TO BOIL LOBSTERS. — Put water enough to cover the lobster in a kettle, with salt in proportion, a tablespoonful to a quart of water; when it boils hard put in the lobster, and keep it boiling briskly for an hour (if a large one), then take it from the water with tongs, lay it to drain, wipe off all the scum from it, rub the shell with a little butter or sweet oil, break off the great claws, crack each joint, so that they may not be shattered and yet come to pieces easily; cut the tail down the middle, and serve the body whole with the large claws laid on each side of it.

Or, you may take all the meat from the shell, serve it in a dish plain or with a salad dressing.

BROILED LOBSTER. — After boiling the lobster, split the tail and body, crack the claws, and pepper and salt them. take out the body and what is called the lady; then put the meat again into the shell, then put them on a gridiron over a clear fire, with the tails and claws, baste with butter, and serve with buttered sauce.

BUTTERED LOBSTER. — Boil them, and take the meat from the shell, mince it, or chop it small; put to it the inside of the lobster and the spawn bruised, add a little vinegar, pepper, and salt, and some butter rolled in flour; stir this together, put it in a stew-pan, set it on coals; when thoroughly heated through, serve.

Or, neatly trim the shells, and fill them with the prepared lobster, strew bread crumbs and bits of butter on the top, and brown it with a salamander or hot shovel.

LOBSTER SALAD. — Lay some fine white-heart lettuce in a dish, and having chopped a boiled lobster small, lay it on the salad, pour a salad dressing over, and serve.

Or, instead of lettuce, take a hard head of cabbage, cut it in two, shave it as fine as possible, and lay this in the dish under the prepared lobster.

TO CHOOSE CRABS. — If fresh, the joints of the legs will be stiff, and the inside have an agreeable smell. The heaviest are the best, the light ones are watery; they are stale when the eyes look dull.

TO BOIL CRABS. — Have a pot of boiling water, in which is a tablespoonful of salt to each quart of water throw the

crabs in, and keep it boiling for three-quarters of an hour; then take them out, wipe the shell clean, rub it over with a little butter, break off the small claws, and lay them in a large dish covered with a napkin.

To CHOOSE SCOLLOPS.—These are a kind of shell fish not much used, but delicious. When fresh, the shell closes tight, the same as hard shell clams.

To BOIL SCOLLOPS.—Throw them in boiling salt and water, and boil until the shell opens, then take them out, trim them clean, add pepper, salt, and butter rolled in flour, warm them up in a stew-pan, and serve poured over toast.

To CHOOSE SOFT SHELL CLAMS.—These are only good in cold weather, and must be fresh. They may be boiled in the shell, and when trimmed clean, served with drawn butter, and pepper and salt, and some like a little vinegar.

To FRY SOFT SHELL CLAMS.—When taken from the shell, and the black skin taken off, wash them in their own liquor, and lay them on a thickly folded clean cloth, to dry out the moisture; then have a pan of hot lard and butter, equal parts, roll the clams well in flour, and fill the pan, let them fry until one side is a fine brown, and before turning the other side, dredge it well with flour; serve with their own gravy. Grated horse-radish moistened with vinegar, to eat with them, and plain boiled or mashed potatoes. In city markets they will be found ready opened and cleaned.

HARD SHELL CLAMS. — Hard shell clams may be cooked in a variety of ways ; there are large and small ones.

To boil them, wash the shells clean, and put them in a kettle with the edges downwards ; after they are all in, add a pint or more of water ; cover the pot close, and set them over a fire ; when done, the shells will open ; take them out of the liquor with a fork, that they may be clear of grit, add butter and pepper, and if liked, a little vinegar.

STEWED CLAMS. — Take the clams from the shells, put them in a stewpan with some of their own liquor, some butter rolled in flour, and some pepper, let them stew slowly until the clams are tender, then butter some slices of toast, and pour them over. Serve in a deep dish.

FRIED HARD CLAMS. — Wash them in their own liquor, roll them well in flour, and fry them in hot lard and butter.

CLAM FRITTERS. — For twenty-five good sized clams, make a thin batter, of some of their own liquor, two eggs and some flour, stir them in, and fry in hot lard and butter ; when one side is nicely browned, turn the other ; when this is done, serve with grated horse-radish wet with vinegar.

PICKLED CLAMS. — Boil them out of the shell, and cover with cold vinegar, in which is whole pepper and some salt ; they will be fit for use in twenty-four hours.

CLAM PIE. — (*See Oyster Pie.*)

OYSTERS. — To choose oysters, if alive and healthy, the shell will close tight upon the knife. They are best from September till May; and may be dressed in a variety of ways. To be eaten raw, they should be eaten as they are opened, with pepper and salt, or with pepper and vinegar.

OYSTER FRITTERS. — Strain some of their own liquor, and make a thin batter with two eggs, and some salt and flour, stir the oysters in, make some butter and lard hot, in a thick-bottomed frying-pan, and pour in the fritters; let it fry a nice brown on one side, then carefully turn it whole, and brown the other.

Or, put it in the pan with a large spoon, allowing an oyster for each spoonful of batter; the oysters for these last, must be large, the former may be small.

FRIED OYSTERS. — Have large fine oysters, dry them on a folded napkin, dip each one singly in flour or rolled crackers, have some butter and lard hot, in a thick-bottomed frying-pan; lay the oysters in, turn each as soon as it is browned; when both sides are done, take them up, and serve. Grated horse-radish wet with vinegar, or pickles, should be served with them.

OYSTER SOUP. — (*See Soups.*)

OYSTERS ROASTED. — Wash the shells clean, wipe them dry, and lay them on a gridiron, over a bright fire of coals; when the shells open they are done; lay a napkin on a dish, put the oysters on, and serve with cold butter, and rolls.

OYSTERS BOILED.—Have them nicely washed, lay them in a pot, with the edges downwards, put a pint or so of water in, cover close, put them over the fire; as soon as the shells open, take them up, strain the liquor over, add butter, plenty of pepper and a little salt, garnish with parsley.

FRICASSEED OYSTERS.—Wash them in their own liquor, strain some of it to them, add a good bit of butter, with a tablespoonful of flour worked into it, pepper to taste, put them in a covered stew-pan, and when nearly done, stir in the beaten yolk of an egg; let it simmer for a few minutes and serve.

PICKLED OYSTERS.—Wash the oysters in their own liquor, then strain it, and put it with the oysters, in a stew-pan; heat the oysters through without boiling them, then take them from the liquor, with a skimmer; take enough vinegar to cover them; if very strong, add some of the oyster juice to it, with whole pepper, a blade or two of mace, give it one boil, and when cold, pour it over the oysters; cover them close; they will keep a week or more, but are fit for use, after a few hours.

STEWED OYSTERS.—Open the oysters, and wash them clear from grit in their own liquor, then strain it, and put it to them, with a blade or two of mace and some whole pepper; stew them gently, add a little cream and some butter rolled in flour, let them simmer for a few minutes longer, with toast or crackers, and serve.

OYSTER PIE.—Butter a deep dish, line the sides and bottom with a rich puff paste; dredge a little flour over;

pour in the oysters, washed in their own liquor, then strain over liquor enough to nearly fill the dish, work some butter and flour together, and put it in pieces the size of a walnut, about an inch apart, over the whole surface, and pepper and a little salt, and cover with a rich crust, cut a slit in the top, and ornament it with leaves cut of paste, or a paste tulip; bake in a hot oven. The paste must be rather thick, else the oysters will be cooked too much before the crust is done.

STEWED OYSTERS PLAIN. — Have your oysters freshly opened, put them with their own liquor into a stew-pan, give them one good scald, then add a good bit of sweet butter and some pepper, and serve with cold butter and crackers, and dressed celery.

OYSTERS STEWED WITH MILK. — For a dozen oysters in their own liquor, put half a pint of milk; set it over the fire; let it have a quick boil, then add to it a good bit of butter and pepper to taste; some oysters require salt; pour it over crackers in a soup-dish.

Oysters may be stewed also in the following manner: To one dozen oysters in their own liquor, put a heaping teaspoonful of flour, mix it well in, add a small pinch of ground mace, the same of pepper, and a bit of butter, put it in a stewpan over the fire, stir it with a silver spoon until it is done; serve with dressed celery and cold bread and butter.

BEST PICKLED OYSTERS. — Take fine large oysters, put them over the fire with their own liquor, add to them a bit of butter, and let them simmer until they are plump and white; when they are so, take them up with a skimmer,

have a large napkin folded, lay the oysters, each spread nicely out, then take of the oyster liquor and vinegar equal parts — enough to cover the oysters — have a large stone pot or tureen, put in a layer of oysters, lay over it some whole pepper, allspice and cloves, and some ground mace, then add another layer of oysters, then more spice, and then a layer of oysters and spice, until all are done ; then pour over the oyster liquor and vinegar, let them stand one night, and they are done ; the vinegar and liquor must be warm. Oysters prepared in this way are delicious.

OYSTERS SCOLLOPED. — Butter some scallop shells, strew them over with bread crumbs, sprinkle with pepper, a little salt and some bits of butter, and if liked, some finely-chopped parsley ; then put in the oysters, season with the above-named ingredients, add some of the liquor, with a little flour dredged in, and bits of butter, cover thickly with bread crumbs, put some melted butter over, and brown in a hot oven for half an hour ; then turn it on a dish ; it must be well browned.

MUSSELS. — Wash the shells clean, and put them in a kettle with a little water, set them over the fire, until the shells are all open, then take them out, take out the beard, put butter, pepper, and a little salt over, and serve, with vinegar for those who like it.

STEWED MUSSELS. — Having boiled them out, take the beard out, and put them in a stew-pan with some of the liquor, in which they were boiled, strained to them, add a little cream or milk, and some butter ; pepper and salt to

taste, dredge flour over, and let them simmer slowly for ten minutes; serve hot, with toast.

BEEF.

BEEF. — When beef is good it may be known by its texture and color. The lean will have an open grain of a deep coral or bright carnation red, the fat rather inclining to white than yellow, and the suet firm and white. Very yellow fat is generally considered a sufficient proof of inferior beef.

If you wish to keep beef two or three days before dressing, do not salt it, but dry it well with a clean cloth, sprinkle pepper over it first, then flour it well, hang it where the air will come to it; be sure always that there is no damp place about it; if there is, dry it well with a cloth.

The best roasting pieces are the ribs and sirloins. The best steaks are cut from these parts; the legs and head make good soup.

FOR ROASTING BEEF. — Have a clear bright fire before putting down the roast; if a large one, have a large, clear, and steady fire, with a bed of coals at the bottom.

Wash the meat in cold water, rub it all over with a mixture of salt and pepper; have some water and bits of suet in the dripping pan, to baste with at first. Fasten a piece of paper over the fat to prevent its wasting; baste freely. When your meat is half done, move it a little from the fire, and stir up a brisk heat; do not set it too near at first, for fear the outside may be burnt before the inside is done. Put it evenly on the spit, taking care not to run it through the

best parts. Turn it often, and baste well, that it may be evenly cooked and seasoned. The length of time required for roasting must depend on the shape and size of the piece, and whether it is liked rare or well done. When done, and juicy, the steam will draw towards the fire; then baste it well. Dredge it freely with flour, baste again, give it a turn or two, and it is done. Add to the gravy a cup of hot water, dredge in a little flour, and let it boil up once; then skim off nearly all the fat, and serve in a gravy boat.

If the piece to be roasted is small, the fire must be in proportion.

Pickles, mustard, and grated horse-radish are served with roast beef.

To save the dripping from roast beef, pour hot water to it, let it boil up once, then pour it through a gravy sieve into a dish; when cold, take the cake of fat from the top, scrape the under side, and put it away in a cool place for use; it is good for frying, or shortening paste.

BAKED BEEF. — This is by no means the best or most profitable way of dressing meat, although it is a very good family dish. Wash the meat in cold water, rub it over with pepper and salt, put a trivet or some muffin rings in a dripping-pan, and lay the meat on; put water in the pan to baste with, and dredge the meat with flour. The oven must be hot when it is put in; baste often. When done, take it up, add more water to the gravy if necessary, dredge in a little flour, let it boil up once, and serve in a gravy. Potatoes neatly pared, and laid in the dish under the meat, to be baked with it, and served up on a separate dish, make a good family dinner.

TO STEW A ROUND OF BEEF. — Boil it till rather more than half done, then rub it well over with salt and pepper, and sweet herbs chopped small, gash it, dredge it well with flour; then put the meat in a deep pan, put to it a pint of the water in which it was boiled; cover it close, and let it bake slowly for two hours, and send it to the table with the gravy poured over.

CORNED BEEF — *For one hundred weight of Beef.* — Cut it up, have half a peck of coarse salt, a quarter of a pound of saltpetre, the same weight of saleratus, and a quart of molasses, or two pounds of coarse brown sugar.

Strew some salt in the bottom of a tub, then put in a layer of meat; strew this with salt; add another layer of meat, and salt and meat alternately, until all the meat is put down. Let it lie one night, then dissolve the saleratus and saltpetre in a little water, and put it with the molasses or sugar. Add water to the salt and meat, nearly to cover it; then take out the meat, and boil the brine, skim it clear; then add the saltpetre, &c., to it, and pour it hot over the meat, or (as some prefer it) let it become cold before putting it over the meat. If the brine is put on hot, it will be fit for use in twenty-four hours; if cold, it is good in ten days. Beef tongues may be done the same.

BEEF SALTED FOR IMMEDIATE USE. — Take a piece weighing five or six pounds (it should not weigh more), rub salt all over it; then take a coarse clean cloth, flour it well, put the meat in, and fold it up close; then put it in a pot of boiling water, and let it boil gently as long as any other piece of the same weight.

SMOKED BEEF. — After the beef has been in brine (see Corned Beef) ten days, hang it in a chimney where wood or saw-dust is burnt; it must be a smothered fire if made of wood; it must hang for ten days or a fortnight; then keep it hung in a dry place for a week or more. The hard piece is best; to be eaten chipped thin, or cut in thin chips, and broiled and buttered; any other piece should first be boiled. Tongues are smoked in the same way; hang them by the root end.

BEEF BOUILLE. — Take a round, or part of one, take out the bone and tie it together in a neat form, with any odd bits of butcher's meat you have, whether of beef, veal, or mutton; or the gillets of game or poultry; put the pot over a moderate fire, with water to cover the meat; when it boils, skim it clear; when it has boiled a short time put in some salt, pepper, sliced carrots, and onions; let the whole boil gently till the beef is tender; then take it up, strain the gravy, thicken it with the yolks of two eggs, beaten with a little vinegar, and serve in a boat.

HASHED BEEF. — Take some very rare or uncooked beef, chop it, the lean with some fat, and moisten it with gravy or water; if with water, add butter rolled in flour, put it on the coals to simmer slowly, dredge flour in by degrees, season with pepper and salt to taste. Meat that has been partly done will of course require less time to do than raw meat.

Cold boiled potatoes hashed with the meat make a good dish; stir it while making, as it will be spoiled if at all burnt.

BEEF CAKES. — Chop small some under-done beef, lean, with such a proportion of fat as you may like, season with pepper and salt, and if liked, some chopped onions or shalot; mix them well, flour your hand, and form it in small round cakes, about an inch in thickness, and fry them a fine brown in beef-drippings or butter.

FRIED STEAKS. — Cut your beef in steaks, half an inch in thickness; beat them, to make them tender (with a rolling-pin), take out all the fat, rub the frying-pan over with butter, lay in the steaks, set it over a fire of coals, as the gravy runs out pour it on a dish; turn it often; then fry the fat by itself and lay it on the lean; season the gravy from the fat with pepper and salt, and a small quantity of hot water, let it boil up, then pour it hot over the meat.

PICKLED BEEF. — Take a piece of beef, season with pepper and salt; stick it full of cloves, cover the meat with vinegar, and turn it every day for a fortnight. As the vinegar wastes, add more; then put it down in a stewpot with vinegar and water, cover it close, and if a large piece, stew it six hours. Add more vinegar if necessary, as it stewes. Serve with onions stewed; or it may be eaten cold, sliced thin.

BEEF SKIRTS. — This part of the beef may be broiled, or be made in a pie, or stewed, with onions and potatoes.

BEEF STEWED. — Take some beef, cut it quite small, put it with a little water in a stewpan with some small onions peeled, some potatoes cut small, and salt and pepper to taste;

dredge it well with flour; add a few bits of butter if the meat is lean, and stew it down; let it brown without burning, and it is done.

BEEF STEAKS BROILED. — Cut the steaks rather more than half an inch in thickness, beat them well with a rolling-pin, have a clear, bright fire of coals, when the gridiron is hot, rub it over with a bit of suet. Have some butter with pepper and salt on a hot plate; before turning the steaks hold them over the dish to save the gravy (which would otherwise fall in the fire and spoil the meat); when both sides are done, lay it on the dish, and cover close; serve very hot.

BEEF STEAKS. — Sirloin, and what is known as porter-house steaks, are the choicest cuts. If it is not very tender and young beef, it may be improved by beating with a rolling-pin, before cooking. The steaks should be nearly an inch in thickness. Steaks must on no account be washed, but fresh cut.

BROILED BEEF STEAKS. — Have a bright, clear fire of coals, rub the gridiron over with a bit of beef suet, lay on the steak; when it begins to broil turn the upper side down, and so continue to turn it back and forth every two or three minutes until it is done to taste. Have a steak dish ready with a good bit of sweet butter; work as much pepper and salt with it as you like on your steak (taking care not to have too much and so spoil it, as more may be added when it comes to table). If not sent to table as soon as ready, set it where it will be kept hot.

A wire gridiron is best for any broiling, being double, and the steak put between it can be turned without taking it out.

STEAKS FRIED TO EAT LIKE A BROIL. — Have a quick fire, put a bit of butter in a pan, and when hot, lay the steaks evenly in; let it fry quick, turn it often to keep the juice in; work some butter, pepper and salt together as for a broiled steak, take your meat on a dish, and with a knife press it on every part of the steak. Set the dish where it will keep hot until served.

BEEF STEAK PIE. — Take some fine steaks, beat them well, season with pepper and salt to taste, dredge flour over, roll them up, after sticking bits of butter all over the surface of each, put a rich paste around the sides of a deep dish, lay in the rolled steaks, nearly fill it with water, dredge flour over, cover with a paste crust, cut a slit in the top, ornament it with paste or a tulip, and bake.

BEEF STEAK PUDDING. — Beat the steak well, make a crust in this way, take some flour, rub a small bit of shortening in, make it to a paste with buttermilk or sour milk, and a little saleratus dissolved, add a little salt, knead the paste well with your hands, roll it out about half an inch in thickness, lay on the steak, season with pepper and salt, stick some bits of butter over, let the paste be at least an inch larger every way than the steak, then roll it up, flour a cloth, and tie it up tight; put it into a pot of boiling water and let it boil for two hours. Serve with butter sauce.

BEEF HEART BAKED OR ROASTED. — Cut a beef heart in two, take out the string from the inside, wash it in warm

water, rub the inside with pepper and salt, fill it with a stuffing, made of bread and butter moistened with water, and seasoned with pepper and salt; tie it together, rub the outside with pepper and salt, and dredge flour over, stick bits of butter on, and roast or bake it. Serve hot with its own gravy and currant jelly sauce.

To CLEAN BEEF TRIPE.—Rinse it clean in cold water, sprinkle lime over, then put it in a tub, cover with warm water, and let it stand for two or three hours; then scrape it with a knife, and if the dark does not all come off easily, sprinkle more lime on, and let it lie for an hour longer, then scrape it again and rinse it in cold water until it is clean, and put it in salt and water for a day and night, change the salt and water three times, let it remain in each time for a day and a night, then take it out, cut it in pieces about six inches wide, and twice that length, lay it in buttermilk for a few hours, to whiten it; then rinse it clean in cold water; boil it tender. After this, you may dress it as you may prefer.

To FRY TRIPE.—Lay a piece of tripe in salt and water over night, then dry it with a clean cloth, dredge it with flour, have some lard or other fat hot in a pan, lay the tripe in, season with pepper, when done on one side and a delicate brown, turn the other; when both sides are done, lay it on a dish, add some vinegar to the gravy and pour it over the tripe; or the vinegar may be omitted, and the gravy added by those who like it.

FRICASSEED TRIPE.—Cut the tripe in narrow slips, put some water or milk to it, add a good bit of butter rolled in

flour, season with pepper and a little salt, let it simmer slowly for some time, and serve hot; garnish with parsley.

OX HEAD CHEESE. — Split an ox head in half, and crack the side bones, and take out the eyes, lay in water one night to draw out the blood, then put it in a kettle with sufficient water to cover it, let it boil gently, skimming if often, until the meat leaves the bones, then take it up with a skimmer, take out every particle of bone, season to taste with pepper and salt, chop it fine, then tie it in a cloth, and press it by laying a gentle weight on it. When cold it is fit to serve; cut in thin slices.

POTTED HEAD. — Thoroughly clean a head, split it open, take out the eyes, &c.

Then boil it gently in water sufficient to cover it, skim it clear, when the meat leaves the bones it is done enough, then take it up, take out every particle of bone, strain the liquor in which it was boiled, add pepper and salt to taste, put with the meat in a stewpan, and let it do slowly until nearly all the water is done away; then put it in a stone pot, press it down, and set it away to become cold; to be eaten sliced for lunch or supper.

VEAL. — Veal should never be kept long before dressing, as it by no means improves by keeping. The loin is apt to taint under the kidney; it will be soft and slimy when stale.

In the shoulder, if the vein is a clear red it is good; when there are any yellow or dark spots it is stale.

The breast and neck, when good, look white and clear. Veal must in all cases be well cooked.

VEAL BROTH. — Boil a knuckle of veal in a gallon of water, with two ounces of rice or vermicelli, and a little salt; when thoroughly boiled, and the water reduced to half, it is done.

BOILED VEAL. — Veal should be boiled in plenty of water; if boiled in a cloth it will be whiter; it should be boiled by the same rule as other meats; that is, to be put in when the water is cold, and boiled gently till tender, serve with a sauce of drawn butter, parsley or oyster sauce; allow fifteen minutes to each pound of meat.

HASHED VEAL. — Take some cold boiled or roast veal, chop it, add to it some gravy or drawn butter, and pepper and salt to taste; let it simmer slowly, and pour it on a dish, with toast laid under.

Or chop some veal fine with cold boiled potatoes moistened with gravy, or a little water, add some butter rolled in flour, and pepper and salt to taste; set it on the coals, keep stirring all the time, that it may not burn; when thoroughly heated through it is done; form it in a roll and serve.

VEAL FRITTERS. — Cut cold veal in thin slices, dip them in batter, and fry them, sprinkle salt over and serve. Make the batter of eggs, milk and flour.

VEAL SAUSAGES. — Take equal quantities of lean veal and fat pork, chop it very fine, season with pepper, salt, and a little chopped sage, if liked. When wanted for use, flour your hands, form it in cakes, and fry it; serve with boiled vegetables.

BREAST OF VEAL. — The breast of veal may be stuffed, and roasted or baked; baste it well, and serve with the gravy in a boat. It is often served as a broil.

BREAST OF VEAL STEWED. — Cut a breast of veal in pieces, with a bone in each, put it in a stew-pan with some thin slices of corned pork, and a little water (not enough to cover it; let it simmer until the meat is tender; it must be kept covered close; then add a quarter of a pound of butter, with two tablespoonfuls of flour-worked in it, and some chopped parsley. Let it simmer for ten minutes; lay some thin slices of toasted bread on a dish, lay the meat on, pour the gravy over, and serve

A fillet of veal may be stuffed, and roasted, or stewed.

A loin of veal should be roasted; a shoulder may be roasted with the bone in; or bone it, fill the place with a stuffing of bread, seasoned with butter, pepper and salt; rub salt and pepper all over before stuffing, skewer it to a good shape; dredge the outside well with flour, stick bits of butter over, and roast or bake it. Have some water in the pan to baste with when it is done, and take the meat up; dredge a little flour to the gravy, and if necessary, add more water; let it boil up once, strain it, and serve in a boat.

NECK OF VEAL. — This may be boiled, and served with drawn butter, or stewed. See Breast of Veal stewed

VEAL SWEETBREADS. — These are best roasted with the meat, or they may be fried in butter, or stewed in a drawn butter sauce.

CALF'S HEAD. — Clean it very nicely, soak it in salt and water, that it may look very white; take out the tongue to salt. Boil the head until very tender, then strew it over with bread crumbs; baste with water and butter, and roast it brown. After washing the brains in salt and water, boil them till tender; add to them butter, pepper and salt, and serve in a little dish.

Or boil the head until the meat leaves the bones (boil the brains and tongue with the head); then take it up. Take out all the bones; sprinkle pepper and salt to taste; chop it small; then lay a coarse cloth in a colander; lay the minced meat in cover with the cloth, lay a weight on it, to press.

MEAT PIES.

VEAL PIE. — Line a deep tin pan with a good crust; parboil the meat, and put it in, season high; nearly fill the pan with water, in which the meat was parboiled. Sprinkle flour over, add a piece of butter, and cover with a tolerably thick crust.

Chicken, clam, or oyster, may be made in the same manner. Oysters must not be cooked before putting into the pie.

VEAL POT PIE. — Cut veal in small pieces, parboil it with some pieces of salt pork; make a good crust, roll it tolerably thin, and line the sides (not the bottom) of an iron pot, cut and pare as many potatoes as you wish, halve them, put them in the pot with water, season well with pepper and salt, shake some flour over, and a bit of butter, and finish by

covering it with a crust. Dish it with the crust, and two-thirds of the gravy on one dish, and the meat, potatoes, and remainder of gravy on another.

PORK PIE.—Chop some cold roast fresh pork, season it well with pepper, salt, and sweet herbs; line a deep dish with a short crust, put in the meat, nearly fill it with water, shake a little flour over, cover with a good crust, and bake.

POTATO PIE.—Skin some cold boiled potatoes, cut them in slices with cold meat of any kind; let the meat be cut small, lay some of it on the bottom of a dish, then add a layer of potatoes; then meat and potatoes alternately until the dish is full; then add a little gravy, or water and a piece of butter, and cover with a short crust.

PORK, HAM, &c.

TO CHOOSE PORK.—If the pork is fresh, the flesh appears cool and smooth. If the rind is tough, thick, and cannot be easily impressed by the finger, it is old.

Pork fed at still-houses is not fit for curing in any way. Corn-fed pork is good, as is also dairy-fed.

In cutting up large hogs, the chine or back-bone should be cut down on each side the whole length, and is either boiled or roasted; the chine is considered the prime part.

The sides of the hog are made into bacon, and the inside is cut with very little meat to the bone; there is a large spare-rib on each side, which is generally divided in two, a sweet-bone, and a blade-bone.

The bacon is the whole outside, and contains a fore leg and a ham ; the latter is the hind leg ; but if left with the bacon is called a gammon.

There are also the griskins. Hog's lard is the inner fat of the bacon hog.

Pickled pork is made of the flesh of the hog, as well as bacon.

Porkers are not as old as hogs ; their flesh is whiter, and less rich, but not equally tender.

A porker is usually divided into four quarters ; the fore quarter consists of the spring, or fore-leg ; the fore loin or neck ; the spare-rib, and griskin.

The hind quarter consists of the leg and loin.

A variety of nice dishes may be made of the feet of pork ; they should be cut off before the legs are cured. The same may be said of the ears.

The bacon hog is sometimes scalded, to take off the hair, and is sometimes singed ; the porker is always scalded.

PIG'S HEAD CHEESE. — Having thoroughly cleaned a hog or pig's head, split it in two, take out the eyes and the brain, clean the ears, throw scalding water over the head and ears, then scrape them well ; when very clean, put it in a kettle with water to cover it, and set it over a rather quick fire ; skim it as any scum rises ; when boiled so that the flesh leaves the bones, take it from the water with a skimmer into a large wooden bowl or tray ; then take out every particle of bone, chop the meat fine, season to taste with salt and pepper (if liked a little pounded sage may be added), spread a cloth over a colander, and put the meat in, then fold the cloth closely over it, lay a weight on that may

press equally the whole surface; and if preferred lean, let the weight be heavy; if fat, a lighter one.

When cold, take off the weight, take it from the colander, and keep it folded in the cloth.

Scrape whatever fat may be found on the outside of the cloth and colander, and after the water is cold in which it was boiled, take the fat from that also; put it in some clean water, give it one broil, then strain it through a cloth, and set it to become cold; when it is so, take off the cake of fat; it is fit for any use.

TO DRESS FRESH PORK. — Pork should always be well done, as it is both unwholesome and unpalatable otherwise.

TO ROAST A LOIN. — Take a sharp pen-knife and cut the skin across, then go over it in the opposite direction so as to form small squares or diamonds, to make the crackling eat better.

All pork to roast or bake that has the rind on, should be done in this way.

TO ROAST A LEG OF PORK. — Score it as above directed, rub it all over with pepper and salt, and pounded sage if liked; stick bits of butter over the whole surface, roast it crisp, have some water in the dripping-pan under the meat, with a little salt in it to baste with, and continue to baste with it and the gravy, as it runs into the pan from the meat; when the steam from the meat draws towards the fire, it is done; then dredge a little flour to the gravy, and let it boil up once; and serve in a gravy boat. This is called mock goose.

THE SPRING OR HAND OF PORK. — This piece, if young and roasted as pig, eats well; or take the spring, cut off the shank or knuckle; rub it over with pepper and salt, and chopped sage, if liked; roast it for two hours. Or it may be boiled.

TO ROAST A PIG. — Fill the pig with a stuffing, made of bread and butter moistened with milk and water, and seasoned with pepper, salt, and herbs if liked, and sew it up, or tie a string around it; then put it to the fire, dredge it well with a little flour, baste it well with a little butter and hot water, until the eyes drop out; the fire must be hotter at each end than in the middle; save all the gravy that runs from it. When the pig is done enough, stir up the fire; take a coarse cloth, with about a quarter of a pound of butter in it, and rub the pig all over until the crackling is crisp; then take it up.

It may be served whole if small, or lay it in a dish, cut off the head, then split the body in two before drawing out the spit; cut off the ears from the head, and lay them at each end, lay the two halves of the body close together in the middle of the dish, split the head and lay it at each side with the ears.

Take the gravy which has run from the meat, chop the liver, brains, and heart small, and put them to it (boil them before chopping till tender) and put it in a stewpan, with some bits of butter, dredge in flour, and give it one boil, and serve in a gravy boat.

TO BAKE A PIG. — Prepare a pig as for roasting, lay it on a trivet, or on muffin rings in a pan; stick bits of butter

over and dredge it well with flour, put some water in the pan, that the gravy may not be burnt; when it is done enough, which it will be in from two to three hours, according to the size of the pig, rub it over with a buttered cloth, then put it in the oven again to dry; then take it on a dish and cut it up, or serve whole; add more water to the gravy in the pan, and having boiled and chopped the heart, liver, &c., add them with more seasoning if necessary; dredge in flour, give it one boil, and serve in a gravy boat.

SAUCES TO SERVE WITH ROAST PIG OR PORK. — Mashed potatoes, onion sauce, bread sauce, turnips mashed, salad, and apple sauce, cranberry sauce, and currant jelly.

Pickled cucumbers, pickled beets, grated horse-radish, and pickled nasturtions, &c.

TO MAKE PIG TASTE AS LAMB. — Take the hind quarter of a large roasting pig, take off the skin, rub it well with pepper and salt, and pounded herbs, and roast it; serve with a salad.

PORK TENDER LOIN. — This part is delicate eating, either broiled or fried. It may generally be had at packing-houses, or where pork is cut up for salting. Steaks cut from this part are good, but not equal to the tender loin, which is cut with the grain; steaks are cut across it.

TO STEW FRESH PORK. — Chop the spare-rib, or any other part in pieces, put it in a stewpan, with some water; season with pepper and salt; let it simmer till very tender, skim it clear, dredge flour in, add bits of butter (if the meat

is rather lean there should not be too much water); lay slices of toast in a deep dish, and pour the stew over.

Potatoes may be stewed with it, or boiled separately, and served with it.

SOUSED PIG'S FEET. — Having thoroughly cleaned and scraped them, put them in a pot of water, and boil until the bones or joints are loose; then take them from the hot water, into cold vinegar, enough to cover them; add whole pepper; keep them covered with vinegar.

They are eaten plainly soused, or they may be split in two, and broiled; then rub butter over, and pepper them.

PIG'S FEET PIE. — Having prepared and boiled them as for sousing, make a good paste crust, line a deep dish, split each foot, and put a layer on the crust; lay bits of butter over, dredge on some flour, then another layer of the split feet, then bits of butter, and flour dredged over, and pepper sprinkled over; nearly fill it with water, put a paste crust over; cut a slit in the top, ornament it with paste leaves, or a flower, and bake in a quick oven

HOG'S HEAD PICKLED. — Put the head in some beef pickle for three or four days, then take it out, wash and scrape it clean, and boil it until the bones come out; then take it up, take out every particle of bone, chop it, season high with pepper and salt, and herbs; lay a cloth in a basin, and put in the chopped head, then fold the cloth closely about it, and lay a weight on to press it. When cold, put a cold spiced vinegar over it; do not remove the cloth; serve slices of it garnished with parsley; serve with mustard and grated horse-radish, wet with vinegar.

LAMB.

The vein in the neck of a fore quarter of lamb should be a fine blue, it is then fresh; if it is a green, or yellow cast, it is stale. If, in hind quarter, there is a faint disagreeable smell, or if the knuckle is limber, it is not good.

In the head, if the eyes are full and bright, it is fresh; if the eyes are sunken, it is stale.

A fore quarter includes the shoulder, neck, and breast.

The hind quarter is the leg and loin.

The pluck, generally, is sold with the head, liver, heart, lights, nut, and swell.

The fry contains the sweetbreads, skirts, lamb-stones, and some of the liver.

TO PREPARE A QUARTER OF LAMB FOR ROASTING. — Wash it in cold water, rub it all over with pepper and salt, stuff the breast with a stuffing of slices of bread buttered and peppered, and moistened with water; skewer it in; strew bread crumbs over the outside, and stick bits of butter over the whole surface, and roast or bake it. Have enough water in the dripping-pan to baste with, and for gravy.

The neck and the leg make good soup, or a stew. (See *Veal Stewed*.)

LAMB HASHED. — (See *Veal Hashed*.)

BROILED BREAST OF VEAL. — Have a clear, bright fire of coals,—when the gridiron is hot rub it over with suet, lay on the meat, the inside down; let it be well done, then turn

the other side ; have a hot dish, with plenty of butter, sprinkled with pepper and salt ; lay the meat on, turning it from side to side, that it may be well seasoned.

LAMB STEWED WITH PEAS. — Cut the neck or breast in pieces, put it in a stewpan with some salt pork, sliced thin, put enough water to cover it ; cover it close, and let it stew until the meat is tender, then skim it free from scum, put to it a quart of green peas shelled, add more hot water, if necessary ; cover it till the peas are done tender, then add a bit of butter rolled in flour, and pepper to taste ; let it simmer for a few minutes, and serve.

LAMB POT PIE. — Take the neck and breast of lamb, cut it small, cut half a pound of sweet salt pork in thick slices, and parboil it with the lamb. When half done, take it out, make a pot-pie crust (*See Pastry*), strain the water in which the meat was parboiled, roll the paste about half an inch thick ; line the sides only of a large stewpan or a dinner pot, then lay in some of the meat ; season with pepper and salt, dredge a little flour over, and some of the crust cut in slips, the length and size of your finger ; then put in more of the meat, add the seasoning as before, then put in the strained liquor ; if not enough to cover the meat, add more water ; work some flour in a tablespoonful of butter, and lay it on the meat ; then cover with a top crust, cut a slit in the top, cover the pot with a close cover, and keep a gentle but regular heat under. When the top crust is cooked, the whole is done.

Take the crust on one dish, with some of the gravy, and the meat on another, and serve.

HASLET HASHED. — Boil the haslet (liver, lights, &c.); when done, chop it fine, put it in a stewpan, with pepper and salt to taste, and a dredging of flour over, and just enough water to keep it from burning; put it over a fire, keep stirring with a spoon; when thoroughly cooked, serve.

MUTTON.

OBSERVATIONS ON MUTTON.

THE pipe that runs along the bone on the inside of a chine or saddle of mutton, should be taken out, and if it is to be kept any length of time, the part close around the tail must be rubbed with salt, after cutting out the kernel. The kernel should also be taken out of the thick part of the leg, as that part is most likely to become tainted.

The chine and rib-bones should be wiped every day, and the bloody part of the neck cut off, otherwise it will not keep.

In the breast, the brisket changes first; therefore it is best to rub it with a little salt.

Mutton for roasting, should hang in a cool, dry place, as long as it will keep without tainting. For broiling or frying, it is also best to hang. For boiling, if kept too long, it will not be a good color.

When roasted, a paper should be skewered over the fat, until it is nearly done, when it must be taken off, and the meat basted with butter, and dredged well with flour.

To choose mutton, see that the lean is a bright color, and close, fine grain, and tender to the touch, and the fat white and firm.

MUTTON STEAKS STEWED. — Cut the mutton in thin steaks, and put it in a saucepan, with some whole pepper, a cup of rice, and two onions, and water to cover the whole ; stew it slowly, skimming it often. When the meat is tender, take out the onions, lay the rice in a dish, and the meat on it.

BREAST OF MUTTON BROILED. — Boil the mutton till nearly tender, then broil it over a bright fire of coals, have a hot dish, with plenty of butter, pepper and salt to taste ; serve hot.

Steaks or chops may be broiled in the same way, without parboiling.

MUTTON CUTLETS BREADED. — Season them well with pepper and salt, and lay them into melted butter, turn them often, that they may imbibe sufficient of the butter ; then rub them well over with bread crumbs, and broil them over a clear fire ; take care that the bread does not burn.

MUTTON COLLOPS. — Cut some thin collops from a leg of mutton, take out all the sinews, and rub them over with a mixture of pepper, salt, and a little flour, or bread crumbs ; melt some butter and lard in a frying-pan, and when it is quite hot, put in the collops or steaks ; fry both sides a nice brown, then lay them in your dish, and serve with or without the gravy.

Or you may finish with a sauce made thus : Beat an egg with two spoonfuls of water, add it to the gravy in which the meat was fried, keep it stirring until the egg is cooked, then pour it over the meat.

Fry mutton chops in the same manner.

LEG OF MUTTON. — If a leg of mutton is roasted, serve with currant jelly or onion sauce, or both.

If it is boiled, serve caper or nasturtium sauce, or plain drawn butter and vegetables.

LEG OF MUTTON STUFFED. — Make a stuffing of beef suet, chopped fine, or butter and bread crumbs, seasoned to taste with pepper, salt and sweet herbs (if liked); mix all together with the yolk of an egg, or some warm water; put it under the skin of the thickest part of the leg, under the flap, and at the knuckle; have some salt and water to baste with first, afterwards baste with the gravy, as it runs out. When nearly done, baste with butter and dredge with flour; serve with some of the gravy in the dish.

It may be boiled after stuffing it; serve with drawn butter, oyster, or nasturtium sauce.

LOIN OF MUTTON. — Roast a loin; some prefer to have it cut lengthwise, like a saddle.

The loin makes good steaks, pies, or broth; take care to cut off enough of the fat.

NECK OF MUTTON. — This piece is particularly useful, as so many dishes may be made of it. The bone should be cut short. The best end may be boiled, and served with boiled turnips, and a sauce; garnish with parsley.

Or it may be roasted, or dressed in steaks, made in pies, or stewed. To make the fat look very nice, take off the skin after it is boiled.

MUTTON PASTRY TO EAT LIKE VENISON. — Take a fat loin of mutton, let it hang several days, then bone it, beat

it well with a rolling-pin. To ten pounds of meat, take a quarter of a pound of sugar, rub it well with this, then pour over it a glass of Port wine, and a glass of vinegar; let it lie in this for five days, then wash it, and wipe it dry, and season it highly with pepper and salt; lay it in a dish, and to ten pounds of meat take one pound of butter, spreading it all over the meat; put crust around the edge of the dish, and cover with a thick crust. If thin, it will be overdone before the meat is cooked; bake in a slow oven.

Put the bones in a pan, in the oven, with sufficient water, and a glass of Port wine, to cover them; add a little pepper and salt; this will make a rich gravy, which must be added to the pastry, when done.

Sugar gives a greater shortness to the meat, and a better flavor than salt, too great a quantity of which hardens it; sugar will be found a great preservative.

MUTTON PIE. — Take off the meat from a loin of mutton, cut it in chops, and season them with pepper and salt, put a layer of chops in the bottom of a deep dish; upon these lay some peeled potatoes, cut in slices about an inch in thickness; then (if liked), some thin slices of onion; put more chops over, fill half full of water, add butter, with plenty of flour rolled in (a quarter of a pound of butter to a common sized pie); cover with a puff taste or raised crust, and bake two hours in a hot oven.

SHOULDER OF MUTTON. — Roast it, serve with onion sauce, turnips mashed, and mashed potatoes. The blade-bone may be broiled.

SHOULDER OF MUTTON WITH OYSTERS. — Let it hang till tender, then rub it over with salt, bone it, and sprinkle it well with pepper; lay some oysters over, tie it in a cloth, and boil it in just enough water to cover it till tender; have ready an oyster sauce, and when the meat is dished, pour it over, and serve.

MUTTON SLICES IN CREAM. — Cut from roasted or broiled mutton, and put them in a stewpan with a good drawn butter of cream sauce; add a little salt and pepper, let them simmer till thoroughly heated; lay toast in a dish, lay the slices on, and pour over the sauce; serve hot.

Lamb may be done in the same way.

MUTTON HAMS. — These are prepared in the same manner as beef hams. — (See *Smoked Beef*.)

BROILED MUTTON STEAKS. — Cut some steaks about half an inch thick, take off some of the fat, and all of the skin, beat them well with a rolling-pin, to make them tender, have a bright fire of coals; as soon as the gridiron is hot, rub it over with bits of butter, place it over the fire, and turn the steaks frequently; when they are done, sprinkle with pepper and a little salt; rub them over with butter, and serve with horse-radish or pickles.

VENISON.

To CHOOSE VENISON. — The choice of venison should be regulated by the fat, which, when the venison is young, should be thick, clear, and close.

As it always begins first to taint towards the haunches, run a knife in that part; if tainted, you will perceive a rank smell, and it will have a dark greenish appearance.

If you wish, you may keep it a long time with careful management and watching, by the following process: Wash it well in milk and water, and dry it perfectly with a cloth, till there is not the least damp remaining, then dust ground pepper over every part; this is a good preservative against the fly.

When to be dressed, wash it with a little lukewarm water, and wipe it dry.

BREAST OF VENISON. — Either roast or fry it; put some gravy into a stewpan with some red-wine, currant jelly and lemon juice, dredge in some flour; boil these together, then put in the venison; when thoroughly heated through, serve. This is for venison that has been once cooked.

VENISON STEAKS. — Fry or broil the steaks, and serve hot, with currant jelly by itself, or warmed with Port wine.

POULTRY, &c.

Be careful, in choosing a goose, that the feet and bill are yellow; if they are red they are old. When fresh, the feet are pliable; if stale, they are dry and stiff; if the skin and joints are tender, it is good.

TO ROAST GOOSE. — Draw the inside from the goose, take out the loose fat, wash it inside and out with warm water, then rub it well over with a mixture of pepper and salt.

prepare a stuffing as follows: Cut up nearly a whole six-penny loaf, butter it well, put to it enough warm water to moisten it, and pepper and salt to taste; if liked, a little fine thyme or sage may be added to it. Fill the goose, and then fasten it together with a coarse needle and thread, have a bright fire, baste first with salt and water, turn it often; from one hour to an hour and a half will roast a good sized goose; thicken the gravy with a little flour and water; if there is much fat skim it off and strain the rest. Apples stewed without sugar, boiled turnips, celery and mashed potatoes, are served with it, also boiled onions

TO BROIL BIRDS. — To prepare birds or chickens for broiling, split them up the sides, take off the leg at the hip joint, and also take off the wing, and flatten the breast and back-bone; lay the pieces on a gridiron over bright coals, turn them often until they are well done, then rub them well over with sweet butter, in which pepper and salt are worked; cover them, and keep the dish hot until they are served.

PIGEON OR BIRD'S CUTLETS. — Divide pigeons in half from the neck to the rump, turn the foot inwards, so that it may appear like the bone of a cutlet chop; season it with salt and pepper, roll it in flour, and fry it in hot butter and lard; keep it covered whilst frying; have a quick fire. Chickens, turkeys, ducks and game, may be roasted the same as geese, with the exception that all the fat is to remain.

RABBITS. — Cut off the fore legs at the first joint, raise the skin of the back and draw it over the hind legs, leave the tail on them, draw the skin over the back and slip out

the fore legs, cut it from the neck and head, cut off the ears, cut it open, clean it, and fill it with a stuffing; bring the hind legs forward and run a skewer from one to the other through the body; do the same with the fore legs, turn the head back and put a skewer in at the mouth and through the back of the neck to keep the head in its place; tie a string around the body to keep the stuffing in, and roast it the same as a goose; or it may be broiled to eat with a sauce.

GAME. — Game may often be made fit for eating, when apparently spoiled, by nicely cleaning it and washing with vinegar; if you have any birds which you fear will not keep, draw, crop, and pick them; wash in two or three waters, and salt them; have in readiness a saucépan of boiling water, and plunge them in one by one, drawing them up and down by the legs, that the water may pass through them; do this for five minutes, then hang them up in a cold place; when perfectly cold, rub some salt and pepper on the inside, wash them before dressing; the most delicate birds may be preserved in this way.

CHICKEN FRITTERS. — Make a batter with two eggs, a quart of new milk and flour; to this add a cold roast or boiled chicken cut small; season with salt and pepper, fry in lard.

CHICKENS PULLED. — Take off the legs, rump and side bones of a cold chicken, and pull the white parts into shreds, toss them up in a little cream, flour, butter, salt and pepper; stir them together till the butter is melted, lay it in a dish; lay the rump in the middle, and the legs at each end, having previously broiled and seasoned them.

WHITE FRICASSEE OF CHICKEN. — Cut up the fowls, and soak them in milk and water for two hours; then put them in a stewpan with butter rolled in flour, add salt and pepper, and half a pint of milk, with an egg beaten in it; let them stew gently for one hour.

BROWN FRICASSEE. — Cut up the fowls, take out the entrails and crop; take the gall-bag carefully from the liver, clean the gizzard and heart, then give the whole a good rinse, then put them in a stewpan with rather more water than to cover them, and then simmer until tender, then add a quarter of a pound of butter, worked together with a tablespoonful of flour, add pepper and salt, and chopped parsley to taste, give it one good boil and serve.

CHICKEN AND TURKEY PATTIES. — Mince some cold chicken or turkey, put to it some of the gravy, or if you have none, line your pie-dish with a paste, put in your minced meat; work some butter and flour together, and lay bits all over the meat, then nearly fill the dish with water, season with pepper and salt; and if liked, a little ground mace, cover with a nice paste, and cook until the crust is done.

WILD FOWL. — The flavor of wild fowl is preserved better by not stuffing them; put in each pepper, salt, and a bit of butter. Wild fowl do not require as much dressing as tame; they should be done of a nice color, and nicely frothed, and a rich gravy served in the dish with them; if you wish to remove the fishy smell, put an onion and salt, and hot water, in the dripping-pan, and baste for the first ten minutes with this; then remove the pan, and keep constantly basting with butter.

PRESERVES.

Marmalade may be made of almost any fruit. The best, however, are peaches, quinces, oranges and apples.

It is usually made by boiling the fruit and sugar together, and constantly stirring it to a kind of pulp. When done, put it in stone or white earthen jars; cover close when cold.

CANDIED ORANGE PEEL. — Boil the rind of thick-skinned oranges in several waters, until all the bitter is extracted, then boil it until tender in clarified sugar; when perfectly clear and transparent it is done.

BAKED PEARS. — Wash half a peck of good baking pears, and lay them in an iron pot or pan, pour over them of molasses and water each a pint; when the syrup is rich and thick, and the pears tender, they are done.

In making fine preserves, when double-refined sugar is used, it is much less trouble than when brown sugar is made use of. As in the first case, one has but to put just enough water to dissolve the sugar and give it a boil, and it is ready for the fruit; whereas in the latter, it must go through a long process of clarification. A clean brass or porcelain kettle must be used for preserves.

PEACH PRESERVES. — Take ripe, sound peaches, peel them and cut them in halves, take of white sugar a pound for each pound of fruit; add a teacup of water to each pound; set it on a gentle fire or furnace, stir it with a

wooden or silver spoon until it is all dissolved and hot, then add the fruit and let it boil until it is clear. Take it up in pots with a skimmer, give the syrup one more boil, take off any scum which may rise, then pour it over the fruit. When perfectly cold, lay a piece of paper saturated with brandy over the preserves, and paste a piece of fine, close writing paper over the top of the jar or pot; this will keep out all the air, and consequently keep the preserves from working.

The above is not the usual method of preserving ripe fruit, but it will be found to have this advantage over the usual method: The juice not being drawn out by the sugar, the fruit has more of the natural taste, and is not made hard, as in the other method. Peaches may be done whole; punch the stones out before paring. Pine-apple slices, berries, cherries, plums, or any other ripe fruit, may be done in this way.

PEACHES IN BRANDY. — Take the finest white peaches you can get, not over ripe, rub off the lint with a flannel cloth, cut them down the seam with a large needle, and cover them with white brandy; let them stand for a week, then make a syrup of a pound of sugar for each pound of peaches, take the fruit from the brandy to the syrup, and boil them until they are clear; then take them out, give the syrup another boil, then put it to the brandy, and then pour it over the fruit; cover close.

PIPPINS IN SLICES. — Take the fairest pippins, pare them and cut them in slices without taking the cores out, take the same weight of white sugar, put to it just water enough to dissolve it (not more than a gill to a pound);

when it is so, put it over a gentle fire, let it come to a boil, then add the sliced apples, with two or three lemons sliced; then when they look transparent, take them up in a shallow glass dish. Give the syrup one more boil, then when a little cooled, pour it over. These may be done whenever they may be wanted; two hours will do them.

WATERMELON PRESERVED. — Cut off the green outside and the inside, leaving only the white part; cut it in form, scald them in water in which is a little alum and peach leaves, or lemon skins, when tender take them in a colander. Make a syrup of equal weight of sugar, strain it, and put it to the fruit. Add to it some thin slices of lemon, and let it boil gently until it looks clear, when it is done enough; take it from the syrup with a skimmer, give it a good boil, skim it, and put the whole in jars or pots.

Citron, melon or muskmelon, ~~may~~ be done in the same manner; the muskmelon must be cut in long strips. A little green ginger done with it is liked by some.

QUINCES. — The large apple quince makes the finest preserve. Pare, halve, and take the cores from your quinces, then put them in clear water to cover them, cover them and let them boil gently until you can pass a broom splint through them, then take them from the hot water with a skimmer into a pan of cold water (this will preserve the light color), take as many pounds of sugar as you have quinces, put to it enough of the water in which the quinces were boiled, to dissolve it, put it over a gentle fire and let it come to a boil, then put in the quinces until they are transparent, after which take them from the syrup, give it one more boil, then

pour it over the quinces. When they are cold, lay a paper dipped in brandy upon them, and paste a fine writing paper over the pot or jar.

GRAPES. — A new and excellent way to preserve grapes, is to pick the fruit from the stems, take an equal weight of sugar, dissolve it with as little water as possible, and put it over a gentle fire; then squeeze the pulp from the skins, save them, put the inside or pulp to the syrup, bruise them to get out all the juice. After one or two good boils, strain and squeeze it through a thin muslin, this will take out the seeds. Then put in the skins to the syrup, and return to the fire, they will fill up in one or two boils. Finish by pouring them out, and when cold, cover them as nearly airtight as possible.

Small glass jars are best for any preserve, but of course, the preserve must be cold, or nearly so, before putting it in glass.

APPLE JELLY. — Take the core from fine rich pippins or tart apples, put enough water to them to cover them. When boiled to pulp, strain them through a thin muslin; measure the liquor, and to each pint put a pound of white sugar, flavor with lemon, and boil it to a fine jelly; try it by taking some into a saucer to cool. Keep it in large tumblers or wide-mouthed jars. Wet tissue paper and press it closely over it.

CURRENT JELLY. — For each pint of the juice take a pound of white sugar, dissolve it with as little water as possible, then put it over a gentle fire, and put the currant juice

to it. Let it simmer until it is a fine jelly; to ascertain which, cool some in a saucer.

Finish the sauce as apple jelly. Currants for jelly must not be too ripe, but merely red; fully ripe currants make aropy jelly.

TO STEW DRIED FRUIT. — Wash the fruit (peaches, cherries, or plums), and to it put twice as much water as will cover it. Let it stew until it is swelled to its full size, then add to it a sufficiency of sugar to make it sweet to your taste, add more water if necessary, and let it simmer gently until the syrup is rich enough. Cherries and plums take at least two pounds of sugar to a quart; peaches require rather less.

PINE APPLES PRESERVED WITHOUT COOKING. — Pare off the rough coat of the pine-apple and cut it in thin slices, have pulverized white sugar ready, put some at the bottom of a glass jar, then put in a layer of sliced pine-apple, strew this plentifully with the sugar, say as thick again as the layer of fruit, then another layer of pine-apple, and then one of sugar, and so sugar and fruit alternately until the jar is full. It must be pressed down as tightly as possible; and lastly, fill it top full of sugar, then, by sealing it, make it as nearly air-tight as possible, and set them away in a dry, cool place; do not open them until the weather is cool.

PICKLES, MANGOES, VEGETABLES, &c.

To PICKLE NASTURTIUMS. — Put them in wide-mouthed bottles, and cover with cold vinegar; cover close.

TO PICKLE ONIONS. — Peel off the skins of the onions, scald them in salt and water, then take them up. Scald some vinegar, with allspice, whole cloves, and mustard seed in it; pour it hot over the onions; there must be sufficient vinegar to cover the onions. When cold, cover close. Some sweet oil on the vinegar keeps the air from them. The small white onions are the sort for pickling.

Another. — Peel the onions until they are white, boil some strong salt water and pour it hot over them, cover them and let them stand twenty-four hours, then take them up with a skimmer, and pour boiling-hot spiced vinegar over. Any pickle must have enough vinegar to cover it.

MELON MANGOES. — Have small green melons, cut a bit the size of a twenty-five cent piece, take out the seeds, then secure each piece to its own melon. Make a strong brine of salt and water, and pour it over the melons, let them remain for twenty-four hours, then take them out and prepare the following stuffing: Sliced horse-radish, small cucumbers, beans, nasturtions, mustard seed, whole cloves, and black pepper; fill each melon, then sew the piece on, and when all are done lay them in a stone jar; make some good cider vinegar boiling hot, and pour it over them. Cover it with a cloth, and let them stand all night, then pour the vinegar off, give it another boil, and again pour it over hot. Repeat this three or four times, and they are done. This is not the usual way, but much the best.

PICKLED PEACHES. — Take ripe, sound clingstone peaches; remove the down with a brush; to a gallon of good vinegar made hot, add four pounds of coarse brown sugar, boil

it down and skim it clear, stick five or six cloves in each peach, put them into a stone jar, and strain the vinegar over them whilst hot, cover the vessel and set it in a cold place for a few days, then drain off the vinegar, make it boiling hot again, strain it over, and set them away.

Freestone peaches may be used.

PICKLED PLUMS. — Make the same as pickled peaches. Damsons are best. Instead of draining off the vinegar the last time, turn plums and all together into the kettle, and let them boil gently until the syrup is rich. These pickles are a good substitute for currant jelly, or to use in turn with it.

PICKLED CUCUMBERS. — Make a strong brine (which will float an egg), and pour over it your pickles, let them stand in this for a day and night, then take them from it, put them into a bright brass kettle with vinegar and water, and a good bit of alum, to green and harden them. Fold a thick coarse towel over them, and simmer them until thoroughly heated through, then take them up with a skimmer into a stone pot or firkin, and cover with cold strong vinegar, with plenty of spice, cloves, mustard seed, and whole pepper.

Green peppers may be done in the same manner. It is best to slit one seam and take out part of the seeds, otherwise they will be too strong.

VEGETABLES.

Most vegetables require to be well washed, in plenty of water. Green vegetables are good in proportion as they

are fresh. Spinach, cucumbers, new potatoes and turnips, should lie in cold water for some time before dressing.

POTATOES.—The easiest way to dress potatoes, is to wash them well in two or three waters, taking off bits of the skin from each end about the size of a two-shilling piece, then throw them into a pot of boiling water with a teaspoonful of salt; they will be done (if common sized potatoes) in about three-quarters of an hour; when done, take the skin off, lay them close on a dish, butter them, shake pepper over, and serve in a covered dish. New potatoes must be scraped with a knife to take the skin off, then boiled and served up in the same way. Old potatoes, if not the very best, may be made good by cutting out all imperfections, and after boiling them, finish as follows: Mash them fine with a potato beetle, add milk and sweet butter to make them smooth, and form them in a roll, ornamenting them with spots of pepper, or browning them in an oven, or before the fire.

POTATOES IN HASTE.—A very nice little dish may be made of potatoes, in about fifteen minutes (or less if the water is boiling), peel and cut some potatoes in slices, a quarter or half an inch thick, pour on them boiling water enough to cover them, and let them boil till tender; skim them, then add butter with flour, worked in it in proportion to the quantity of potatoes, let it boil up once, add a little chopped parsley, and serve with the addition of pepper to taste.

FRIED OR BOILED POTATOES.—Cut cold boiled potatoes in slices a quarter of an inch thick; have ready a frying-pan

with hot lard or dripping, in which put some salt, lay in the potatoes, and let them fry a delicate brown, turning them as they require, or lay them on a gridiron over bright coals, and as they are done take them on a hot dish, with butter, pepper, and salt, to taste.

TO ROAST POTATOES. — Wash them perfectly clean from sand or earth, and lay them in a hot oven or on a hearth before a bright fire, turn them so that they may bake evenly.

SWEET POTATOES. — These are much better roasted than any other way. They are boiled the same as common potatoes; cold boiled sweet potatoes may be fried or broiled.

TURNIPS. — Peel turnips and boil them the same as potatoes; they require about the same length of time to do; serve the whole with butter, and pepper over, or a drawn butter sauce, or mash them with butter, pepper, and salt. The yellow or Russia turnip requires longer time than the white.

HASHED POTATOES. — Cold boiled potatoes may be chopped or cut small, and heated over with a little water, butter, pepper, and salt; they must be thoroughly warmed, with only water to moisten them.

PARSNIPS. — Wash parsnips and boil them with their skins on, when done, scrape them and slice them with butter, pepper, and salt; or fry them as potatoes in hot lard; or they may be stewed down with meat.

CARROTS. — Carrots may be plain boiled, and served with a drawn butter sauce. They are generally used in soups, sliced or grated.

SQUASHES OR CYMLINES. — Cut off the outside skin of squashes ; cut it open and take out the seeds and insides, boil the same as potatoes ; when tender take them from the water into a colander, press all the water from them, and season with butter, pepper, and salt.

SPINACH. — Spinach must be well washed in two or three waters, each cluster of leaves should be examined ; put it in boiling water with a little salt; twelve or fifteen minutes will do it ; when done take it into a colander and press all the water from it ; serve with hard-boiled eggs sliced over it, or chopped, and season with butter, pepper, and salt.

ASPARAGUS. — This is a constant dish in the Spring. While it is in season, the largest is considered best. There are several ways of dressing it.

ASPARAGUS (ITALIAN). — Break the asparagus in pieces, boil them soft, then drain the water from them, then take a little butter or sweet oil, water, and vinegar, let it boil, then throw in the asparagus, and thicken with the beaten yolks of eggs

BUTTERED ASPARAGUS. — Trim off the hard part of a bundle of asparagus neatly, and boil the remainder in clear water until tender. Then toast some thin slices of bread of a delicate brown, and place the boiled asparagus neatly over it, and pour over it melted butter or butter sauce.

ASPARAGUS AND EGGS. — Butter some thin slices of toast and lay them on a dish, then cut some boiled asparagus about the size of peas, break some eggs in a basin, beat them well, and then add salt, pepper, and the asparagus, with two ounces of butter, put these into a stewpan, and set it on the coals and stir it until it is thick, then pour it over the toast, and serve.

ASPARAGUS SALAD. — Boil a bundle of asparagus in salt and water till tender, then take them from the hot water with a skimmer and throw them into cold water for about five minutes, then drain them dry, lay them in rows in a salad bowl, and pour over a dressing as for celery or salad.

TOMATOES. — Tomatoes may be baked or stewed. To stew them, peel them and press the seeds and juice out with the hand, and put them in a covered stewpan with a little salt. They must be stirred with a silver spoon to prevent their burning. When dissolved, add a good bit of butter and some pepper, and serve.

Or, after peeling and pressing them, add to them bread crumbs, bits of butter, and some pepper, and bake or stew them.

EGG PLANT. — Cut the plant in thin slices, take off the rind, then lay them on a plate with salt sprinkled between the slices, for an hour or two before cooking; then lay another plate over and drain off the liquor; have a batter made of an egg to a teacup of milk, and sufficient flour, and having dried the slices dip each one into the batter, and fry them a nice brown in some butter or beef-dripping made hot

in a frying pan. Let the fat be hot when they are put in, and when one side is done, brown the other.

SALSIFY, OR OYSTER PLANT.—The vegetable oyster, to eat well, may be prepared in the following manner: Scrape the roots well, and wash them till tender. They may then be cut in slices, and served with drawn butter, or fried as parsnips, or mashed and beaten with a batter of eggs, milk and flour, and fried as fritters.

ARTICHOKE.—Must be stripped of leaves, and the stalks cut close, then lay them in cold spring water for some hours. They may then be made a salad of by slicing them very thin and serving with vinegar, pepper, and salt, and if liked, a teaspoonful of oil, or boiled till tender, and served with drawn butter.

CUCUMBERS.—The fresher this vegetable is, the more palatable and wholesome. To dress them, cut off about an inch of the stem end, which is generally bitter, and take off every particle of the green outside, then lay them in a pan of cold water before slicing. Leaving them in water, after they are sliced, takes away that peculiar flavor which is their characteristic. Send them to the table sliced thin, with vinegar, salt, and pepper.

Young onions are sometimes sliced with them, and are thought to render them less injurious. Cucumbers are liked cut in quarters to eat with salt.

ONIONS.—White onions are best for boiling. Take off the skins and lay them in cold water for an hour or two be-

fore boiling. When boiled tender, serve them with butter, pepper, and salt over, or a drawn butter. The red ones are good sliced thin, with vinegar, pepper, and salt. Onions may be fried like potatoes.

BEETS. — Break off the leaves, but do not cut beets, as that spoils both the flavor and appearance, wash them and boil them till tender, then take them out into a basin of cold water and rub all the outside skin off with the hands, then slice them thin in a dish and just cover them with cold vinegar, and sprinkle with pepper and salt, or quarter them, and lay them for a day or two in cold vinegar, as they are then fit for use. The tops of young beets are dressed as asparagus.

SWEET CORN. — Sweet corn, or sugar corn as it is called, is best for the table. Strip off all the husks and break the ears in two or three pieces, then put them in boiling water to cover them, with a teaspoonful of salt. If young and tender, one hour will boil them; if not very young, it will require longer boiling. Eat with salt and cold butter.

Or, after taking off the leaves and silk, cut the corn clean from the cob with a sharp knife, and put it in a stewpan with water enough to keep it from burning, let it boil gently for an hour and a half, then add to it butter, pepper, and salt to taste, and serve hot. Lima beans are served with this.

LIMA BEANS. — After taking these from the pod, lay them in cold water for a short time, then boil them in water to cover them, until they are tender, which will be in about an hour. They must boil gently; then if the water is not boiled nearly

out, drain it off. Add to them butter, pepper, and salt, and serve.

Green corn is frequently boiled and served mixed with them. (See *Green Corn.*)

GREEN, OR STRINGED BEANS. — Get young, tender beans, take off the stem end, and the strings from the sides of the beans, and cut them in lozenges of an inch length, then boil them tender in water to cover them. Some boil a bit of salt pork with them, or add to them when dished, butter, salt, and pepper to taste. Green corn cut from the cob is cooked with them, and called succotash.

RADISHES. — The red early radishes are good only when fresh. Trim them neatly, leaving, if you please, a little of the green at the top. Lay them in cold water for an hour or more before using, and serve with salt.

Winter radishes must be pared or scraped, and cut in halves.

CELERY. — Scrape and wash the celery, cut the white part in thin slices and serve in a deep dish (glass is best), with a dressing of a cup of vinegar, a teaspoonful of made mustard, and the same of sweet oil well mixed; a little salt may also be added; ornament the edge of the dish with a vine of the most delicate of the green leaves, and finish with a sprig in the center. Or send it to the table in a celery glass to eat with salt.

GREEN PEAS. — (See *Lima Beans.*) Peas are prepared in the same manner.

HOMINY. — There are three sizes of hominy ; the middle size is best. Wash a teacup of it well in two or three waters, all that is not good will rise to the top ; drain it carefully off ; then put to it a quart of water, and let it stand all night ; in the morning add to it a teaspoonful of salt, and set the vessel which contains it over the fire, in a kettle of boiling water ; one hour will boil it. The reason for putting it in water is, that otherwise it is very apt to turn : when it has absorbed all the water, stir it well with a spoon and serve. Coarse hominy requires five or six hours boiling ; dried beans are cooked with it.

DRIED BEANS. — Get good white beans, lay them in soak, after having picked out all the imperfect, for one night, then put them in fresh water two inches more than to cover them, add a bit of salt or corned pork, and boil them for an hour and a half or two hours, until they are perfectly tender. Coarse hominy boiled and added to them is succotash ; cayenne pepper improves them.

RICE. — Wash and pick a pint of rice, and put it in water three inches more than to cover it, add a teaspoonful of salt, and let it boil gently until the water is all absorbed or taken up ; it is then done. If the vessel containing it is set in another in which is boiling water, there is less danger of its burning.

LETTUCE. — Separate all the leaves and lay them in a pan of cold water for an hour before using, then take first the outer leaves, and spread them over the sides and bottom of the dish, reserving the white tender leaves for the top ; have

ready some hard boiled cold eggs, and slice or quarter them and lay them over the salad; have vinegar, oil, and mustard, in the castor Some like the addition of a spoonful of white sugar.

CABBAGE.—Take off the outside leaves, and cut the heads in four; look well between the leaves to see that there are no insects secreted. Wash the quarters and put them in boiling water, with a little salt, and boil for an hour; when perfectly tender, take it up in a colander, and press all the water out, then take it out and chop it small; add butter, pepper, and salt to taste, and serve. Or, it may be boiled with salt beef or pork.

CABBAGE SALAD AND COLD SLAW.—Take a hard close head of cabbage, cut it in two, and with a sharp knife shave it fine, lay it in a dish, and garnish and finish as lettuce. For cold slaw cut it in the same way; then add to it a good bit of butter, some vinegar, pepper, and salt to taste, and put it in a clean stewpan, set it on the fire, and stir it with a silver spoon until the seasoning is mixed, and the butter melted. Serve in a covered dish.

EGGS, PUDDINGS, PIES, &c.

FRESH eggs, when held to the light, will look clear, and yolk distinct; if not good they will have a clouded appearance; if stale they will be watery when broken. Eggs will keep good for years, if prepared as follows: One pint of

coarse salt and one pint of unslack'd lime, to a pail of water; keep it in a cellar or cool place.

OMELET FOR BREAKFAST. — Whip up some fresh eggs with pepper and salt, melt some lard in a thick-bottomed frying-pan, add a little sauce to it, and when hot, put in the whipped eggs, let them fry a nice brown, slip a knife around the edges while frying; when done, turn it out on a dish, it is only to be done on one side. Ham chopped fine and put to the eggs before cooking is very much liked by some. The Spanish add chopped onions.

TO BOIL EGGS. — Have a stewpan of water boiling hot, into which put the eggs for five minutes for soft, or six for hard. Eggs are said to be more delicate when boiled in the following manner: Have a stewpan of boiling water, put in the eggs, and cover close for five minutes without putting the stewpan over the fire. Or, have ready a stewpan with clear boiling water, add to it a little salt, break the eggs one by one in a cup, and from it slip them into the boiling water; when the white is set take them up with a skimmer, put a bit of butter and a shake of pepper on each.

EGGS POACHED IN BALLS. — Put three pints of boiling water in a stewpan, set it on coals, stir it with a stick until it runs round quickly, then break an egg into the middle of it, and continue to turn it until the egg is cooked, then take it up with a skimmer and lay it in a hot dish until you have enough.

FROTHED EGGS. — Take eight eggs, beat the yolks of all with four of the whites and a spoonful of water, add salt,

sugar, and the juice of a lemon ; fry this as an omelet, whip the four remaining whites with white sugar to a high froth, and lay it on the omelet, then brown it before the fire or in a dutch-oven.

COMMON CUSTARD. — Beat four or five eggs to a froth and stir them to a quart of milk ; sweeten to taste, flavor with peach or rose-water, or lemon essence, and half a teaspoonful of salt, butter a tin pan and pour in the custard ; bake in a moderate oven. Try it when it is done, by putting a spoon-handle into the middle of it ; if it comes out clean it is enough. Or, the above preparation may be put into buttered cups, and set into a shallow pan of boiling water, which must be kept boiling until they are done.

HASTY PUDDING. — Put some milk in a stewpan over a clear fire ; when it boils stir it into a thick batter made of flour, to make a stiff paste, stir it all the time with a wooden spoon until the flour is cooked, add a teaspoonful of salt, dip a mould or a deep dish in cold water, pour the pudding into it and let it cool ; when sufficiently so to keep its form, turn it out on a flat dish, and serve with butter and sugar or wine sauce.

WINE SAUCE. — Work equal quantities of butter and sugar together with a glass of wine, add more or less wine as you prefer it liquid or otherwise ; a little nutmeg is an improvement. A fine sauce may be made of sugar and butter, flavored with lemon essence.

HARD DUMPLINGS. — Mix some Indian meal and a little salt into a paste with water, form it in balls about the size

of an apple, flour the outside, and throw them into boiling water and let them boil for three-quarters of an hour or an hour; when served with boiled meats they may be cooked with the same water. For dessert have a sweet sauce or the following:

Good Sauce.—A cup of molasses made hot with the juice of one or two lemons and a good bit of butter.

PASTE PUDDING WITH FRUIT.—Make a good pie-paste, roll it out, and cover the whole surface with ripe, stewed, or preserved fruit, then begin at one side and fold or roll it neatly, tie it in a pudding-cloth, secure each end, and if a large one, boil it for two hours. Serve with butter and sugar, or a sauce. (See Remarks on *Making and Boiling Puddings.*)

APPLE BREAD PUDDING.—Butter a deep mould; cut some slices of bread very thin, and butter them with sweet butter. Lay some in the bottom of a tin basin or pudding-pan, then put on it a layer of peeled and sliced apples, strew them with sugar and chopped lemon peel, and then another layer of buttered bread, and so fill the dish, the last layer being bread—bake. It may be made in this way without the butter, and boiled to eat with a sauce.

YEAST DUMPLINGS.—Make a dough with a tablespoonful of yeast, a little salt, and warm milk, and flour, set it to rise. When light, flour your hands, and make it in balls the size of a common apple, throw them into boiling water, and cover close. In half an hour take them up with a skimmer; serve plain, with butter or with a sweet sauce.

APPLE DUMPLINGS. — Pare, core, and quarter your apples; make a pie-crust, roll it about half an inch in thickness, lay one apple in a piece large enough to cover the apple, press it tight around the apple with the finger, then throw them into a pot of boiling water for an hour. Take them up with a skimmer; eat with sugar, butter, and nutmeg.

A good pudding paste may be made of sour milk, or buttermilk and water, and a little saleratus, with flour enough to make a good paste.

APPLE FRITTERS. — Make a batter of sour milk and water, each half a pint, a bit of saleratus the size of a small nutmeg, a little salt, and flour enough to make a batter, then stir it thick with peeled and chopped apples. Have a thick frying-pan, in which put some sweet lard with a little salt. When it is hot put in the batter by spoonfuls; when one side is a good brown, turn the other; as they are done take them on a dish, add a bit of butter and a teaspoonful of sugar.

BROWN BETSEY — APPLE PUDDING. — Chop rich apples with an equal quantity of stale bread; when fine break into them two eggs (to a quart or more of the apples and bread), grate half a nutmeg to it, add a large tablespoonful of sweet butter and a teacup of sugar; stir all well together, then add gradually enough milk to make it a batter, put it into a buttered dish, and bake for three-quarters of an hour in a quick oven.

This pudding may be made without the eggs; the sugar and butter may be omitted, and a sauce served with it instead, either of plain butter and sugar, or a wine sauce.

BOILED APPLE PUDDING. — Make the batter the same as for apple fritters, stir into it some quartered apples, tie it in a cloth, and boil for two full hours; serve with a sauce. Blackberries may be used for apples.

ANOTHER BATTER FOR APPLE FRITTERS. — Two eggs, a pint of milk, and half a pint of water, with flour enough to make a good batter. Finish as above.

RICH PIE CRUST. — To two pounds of flour put one pound of lard or beef-drippings. Rub the shortening well into the flour, add to it a large teaspoonful of salt, and water enough to bind it. Take as much as will cover your pie, and a bit of butter nearly as large, work these two together with your hands, flour your cake-board well, and roll it out. This is a fine flaky paste.

APPLE PIE. — Rub a pie-dish over with butter, line it with the above-mentioned paste, peel some good pippin apples, cut them in small pieces, and fill the pie-crust as evenly as you can; then if the apples are tart, strew it well with sugar, sprinkle over some ground cinnamon, grate half a nutmeg over, cover with a paste, and bake until the crust is well done.

The above recipe will answer for almost any ripe fruit pies, except in the matter of spices. Peaches, cherries, plums, and such fruits, require none.

APPLE TART. — Slice some nice apples, and stew them with sugar and spice, line a dish with puff paste, and fill with the stewed apples (they must be allowed to become cold

first); finish by laying strips of paste in bars across it, and bake. Apples stewed in this way for two crusts are good.

CUSTARD PIE.—Boil a pint of milk; when nearly cold add three well beaten eggs, a little essence of lemon, a pinch of salt, and sugar to taste. Grate nutmeg over, and bake with an under crust.

PEACH PIE, OR PUDDING.—Take small sized peaches, not very ripe, peel them without cutting them up, line a square pie dish with paste, strew some sugar over it, then lay in the peaches rather close together, then strew them plentifully with sugar, pour a little water over, dredge on some flour, and cover with a good paste crust; when the crust is done, it is enough.

Or, the peaches may be cut in rather thick slices. Leaving the stones in the peaches improves the flavor.

CHERRY PIE.—Lay a crust in the dish, then put in one or two layers of cherries without stoning them, sprinkle plentifully with sugar. Dredge flour over, add some water, and cover with a good paste.

PLUM PIE.—Stew the fruit for a few minutes, sweeten them well, and finish as any other pie.

Currant, grape, &c., make the same as plum pie.

RHUBARB PIE.—Let the stalks be of a good size, cut them in pieces, and stew them slowly with a little water, until tender, sweeten and grate nutmeg over, and finish as other pies or tarts.

DRIED FRUIT PIE. — Dried fruit for pies should be put in soak before stewing, then stewed till tender; have plenty of juice, and well sweetened.

DRIED CHERRY PIE. — Put the fruit into the pie, sweeten much more than for eating. If not plenty of juice, add water, and a dredging of flour. Cover and bake.

APPLE PUFFS. — Roll out a good crust, have some apples peeled, cored, and quartered. Cut the paste in round or square pieces, lay some of the quarters on it, sprinkle well with sugar and spice, and fold the paste around it, pressing the edges tightly together, lay them on a buttered pan and bake. Peaches may be done in the same manner.

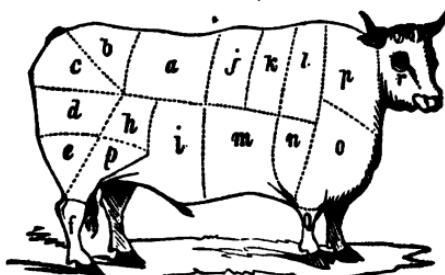
SUPERIOR LEMON PIE. — Boil six fine fresh lemons in a large quantity of water, until a straw will penetrate the skin, then take them out with a skimmer, chop them fine, taking care to take out all the pips or seeds; when perfectly fine, dredge over them two teaspoonfulls of flour. To one pound of refined or crushed sugar, put a pint of water, and set it to boil; when it is a nice syrup, stir into it the chopped lemon; continue to stir it until it thickens and becomes clear, then set it by in an earthen or china dish to cool; cover a pie-plate with a rich paste, put in the prepared lemon as thick as you may like, cover with a nice puff paste, and bake. Lemons prepared in this way are nice for many other uses.

FARINA PUDDING. — Boil a quart of milk in a vessel set into boiling water; then, without taking it from the

fire, thicken into it the dry farina (stirring it all the time), enough to make it like a good batter, continue to stir it for a few minutes; have the yolks of three eggs beaten smooth, and pour them gradually into the hot farina, beating it all the time as you would beat eggs, then rub some butter over the inside of a china pudding dish, pour in the mixture, and bake in a hot oven until the top is a nice brown. Serve hot with wine sauce.

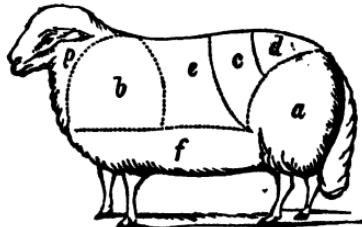
Or the pudding may have the addition of a small tablespoonful of butter and sugar, and nutmeg, or any other flavoring to taste. A glass of wine may be added.

BEEF.



- a The Sirloin.
- b The Rump, or Round.
- c Edge-Bone.
- d Buttock.
- e Mouse Buttock.
- f Leg.
- g Thick Flank.
- h Veiny Piece.
- i Plate Piece.
- j Ribs.
- k Prime Ribs.
- l Chuck Ribs.
- m Brisket.
- n Shoulder.
- o Clod.
- p Neck.
- q Shin.
- r Head.

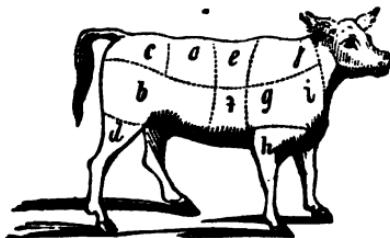
MUTTON.



- | | |
|-------------|-----------|
| a Leg. | d Loin. |
| b Shoulder. | e Neck. |
| c Loin. | f Breast. |

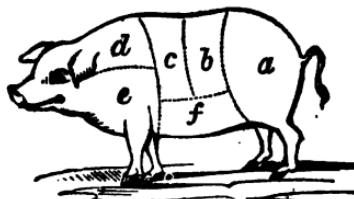
VEAL — PORK.

VEAL.



- a* Loin, best end.
- c* Chump End.
- b* Fillet.
- d* Knuckle.
- e* Neck, best end.
- f* Breast, best end.
- h* Knuckle.
- g* Blade-Bone.
- j* Scrag, or Neck.
- i* Breast.

PORK.



- a* Ham.
- b* Hind Loin.
- c* Fore Leg.
- d* Spare Rib.
- e* Hand, or Spring.
- f* Belly.

HINTS ON THE ETIQUETTE OF THE DINNER TABLE.

WITHOUT a perfect knowledge of the art of Carving, it is impossible to perform the honors of the table with propriety; and nothing can be more disagreeable to one of a sensitive disposition, than to behold a person at the head of a well-furnished board, hacking the finest joints, and giving them the appearance of having been gnawed by dogs.

It also merits attention in an economical point of view; a bad carver will mangle joints so as not to be able to fill half a dozen plates from a sirloin of beef or a large tongue; which, besides creating a great difference in the daily consumption of families, often occasions disgust in delicate persons, causing them to loathe the provisions, however good, which are set before them, if helped in a clumsy manner.

One cannot, therefore, too strongly urge the study of this useful branch of domestic economy; and I doubt not that whoever pays due attention to the following instructions, will, after a little practice, without which all precept is unavailing, speedily acquire the reputation of being a good carver.

A few hints are prefixed on the etiquette of the dinner-table, which will be found useful. In that, however, much must be left to a quick and observant eye, and a determination to render yourself as agreeable as possible.

As Host. — The important day on which you feast your friends being arrived, you will be duly prepared to receive the first detachment. It were almost needless to observe that the brief interval before dinner is announced, may be easily filled up by the commonplace inquiries after health, and observations on the weather; as the company increases, provided they were previously acquainted, you will find your labors in keeping up the conversation very agreeably diminished.

While your guests are awaiting the announcement of dinner, it will be expedient that you should intimate to the gentlemen of the party as unobtrusively as possible, which lady you wish each to take in charge, that, when the moment arrives for your adjournment to the dining-room, there may not be half a dozen claimants for the honor of escorting *la plus belle* of the party, while some plain *demoiselle* is under the painful necessity of escorting herself. Such a scene as this should be carefully provided against by the mode above suggested.

When dinner is announced, you will rise and request your friends to proceed to the dining-room, yourself leading the way, in company with your most distinguished female visitor, followed immediately by the hostess, accompanied by the gentleman who has the best claim to such an honor. The remainder of the guests then follow, each gentleman accompanied by the lady previously pointed out to him.

Arrived at the dining-room, you will request the lady whom you conducted to take her seat on your right hand; then, standing behind your chair, you will direct all your visitors to their respective seats.

Having taken your seat, you will now dispatch soup to each of your guests, from the pile of plates placed on your right hand, without questioning any whether you shall help them or not; but, dealing it out silently, you will first help the person at your right hand, then at your left, and so throughout the table.

You will not ask to be allowed to help your guests, but supply a plate in silence, and hand it to your servants, who will offer it to such of the company as are unprovided. Never offer soup or fish a second time.

If a dish be on the table, some parts of which are preferred to

others, according to the taste of the individuals, all should have the opportunity of choice. You will simply ask each one if he has any preference for a particular part; if he replies in the negative, you are not to repeat the question, or insist that he must have a preference.

Do not attempt to eulogize your dishes, or apologize that you cannot recommend them, — this is extreme bad taste; as also is the vaunting of the excellence of your wines, &c., &c.

Do not insist upon your guests partaking of particular dishes. Do not ask persons more than once, and never force a supply upon their plates. It is ill-bred, though common, to press any one to eat; and, moreover, it is a great annoyance to be crammed like turkeys.

Neither send away your plate, nor relinquish your knife and fork, till your guests have finished.

Soup being removed, the gentleman who supports the lady of the house on her right, should request the honor of taking wine with her; this movement will be the signal for the rest. Should he neglect to do this, you must challenge some lady.

Until the cloth be removed, you must not drink wine except with another. If you are asked to take wine, it is a breach of etiquette to refuse. In performing this ceremony (which is very agreeable if the wine be good), you catch the person's eye, and bow politely. It is not necessary to say anything.

If you have children, never introduce them after dinner, unless particularly asked for, and then avoid it if possible.

Never make any observations to your servants at dinner, other than to request them to provide you with what you require, or to take away that which may be removed.

With the dessert, you will have a small plate, two wine-glasses, and *doyles*, placed before each guest. If fresh fruit be on the table, as pears, apples, nectarines, &c., a knife with a silver or silver-plated blade should be placed by the side of each plate; a steel blade, in addition to being discolored by the juices, imparts an unpleasant flavor to the fruit.

As *GUEST*. — To dine out, it is usually understood that you must be invited; there are, however, some *gentlemen*, who have attained to that high degree of refinement which enables them to dispense

with such a stupid ceremony. They drop in as dinner is being served up, when it is impossible that the party on whom they intrude can do other than to request them to stay and dine, though we suspect he has a much stronger *inclination* to kick the unwelcome guest into the street.

We would recommend you to eschew such practices; but when invited, return an answer in plain terms, accepting or declining. If you accept, be there at the appointed time. It is inconvenient, on many accounts, to yourself and to your friends, either to be too late or too early.

You will probably have to wait a little time before dinner is announced. During this short period render yourself as agreeable as possible to the assembled company.

Your host will doubtless point out to you the lady he wishes you to escort to the dining-room. You will be in readiness to attend upon her the moment you are summoned to adjourn. Offer her your right arm, and follow in order. Should you have to pass down stairs, you will give the lady the wall. You will take your seat at the table on the right hand of the lady you conducted.

Being seated, soup will be handed round. When offered, take it; but if you prefer fish, pass it on to your neighbor. You must not ask for soup or fish a second time; it will not be offered—you would not be so rude or selfish as to keep the company waiting for the second course, that you may have the pleasure of demolishing a double portion of fish.

Fish must be eaten with a silver fork, as the acid in the sauce, acting on the steel of an ordinary fork, gives an unpleasant flavor to the dish. For this reason, also, a knife should not be used in eating fish.

If asked whether you have a preference for any dish, or any particular part of a dish, answer plainly and distinctly as you wish.

Pay as much attention to your companion on your left, as politeness requires, but do not be unnecessarily officious. People do not like to be stared at when eating.

When you are helped to anything, do not wait until the rest of the company are provided. This is very common in the country, but shows a want of good breeding.

Do not allow your plate to be overloaded with a multifarious assortment of vegetables, but rather confine yourself to one kind. When you take another sort of meat, or a dish not properly a vegetable, you must change your plate.

If you have the honor of sitting on the right hand of the hostess, you will, immediately on the removal of the soup, request the honor of taking wine with her.

Finally, to do all these things well, and to be *au fait* at a dinner party, be perfectly at your ease. To be at ease is a great step towards enjoying your own dinner, and making yourself agreeable to the company. Fancy yourself at home, performing all the ceremonies without any apparent effort. For the rest, observation and your own judgment will be the best guide, and render you perfect in the etiquette of the dinner-table.

C A R V I N G.

In carving, your knife should not be too heavy, but of a sufficient size, and keen edge. In using it, no great personal strength is required, as constant practice will render it an easy task to carve the most difficult articles; more depending on address than force.

The dish should be sufficiently near to enable the carver to reach it without rising, and the seat should be elevated so as to give command over the joint.

Show no partiality in serving, but let each person have a share of such articles as are considered best; for however you conciliate the one you favor, you must bear in mind that you make enemies of the other guests.

FISH

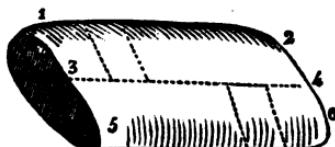
Requires very little carving. It should be carefully helped with a fish-slice, which, not being sharp, prevents the flakes from being broken; and in salmon and cod these are large, and add much to their beauty. A portion of the roe, milt or liver, should be given to each person.



Mackerel.

In helping, first cut off the head at 1, as that part is very inferior and unsavory; then divide down the back, and give a side to

each. If less is asked for, the thickest end, which is the most choice, should be served. Inquire if the roe is liked. It may be found between 1 and 2. That of the female is hard, of the male, soft.



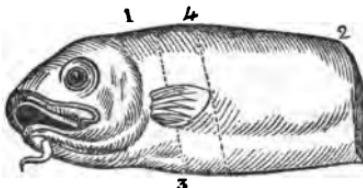
Salmon

Is rarely sent to the table whole, but a piece cut from the middle of a large fish, which is the best flavored part of it. Make an incision along the back, 1-2, and another from 5-6; then divide the side about the middle, in the line 3-4; cut the thickest part, between 1-3, 2-4, for the lean, the remainder for the fat. Ask which is preferred, and help as the fancy of your guests may demand. When the fish is very thick, do not venture too near the bone, as there it has an ill flavor, and is discolored.

In paying your respects to a whole Salmon, you will find the choice parts next the head, the thin part next; the tail is considered less savory.

Carp, Perch, Haddock, Etc.,

will be easily helped, by attending to the foregoing directions. The head of the Carp is esteemed a delicacy, which should be borne in mind.

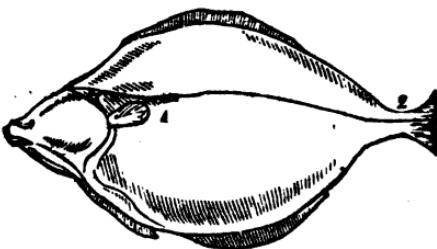


Cod's Head and Shoulders.

Introduce the fish-slice at 1, and cut quite through the back, as far as 2. Then help pieces from between 3 and 4; and with each

slice give a portion of the sound, which lines the under side of the back bone. It is thin, and of a darker color than the other part of the fish, and is esteemed a delicacy.

Some persons are partial to the tongue and palate, for which you must insert a spoon into the mouth. The jelly part is about the jaw; the firm part within the head, on which are some other delicate pickings; the finest portions may be found about the shoulders.



Turbot.

The under side of this fish is the most esteemed, and is placed uppermost on the dish. The fish-slice must be introduced at 1, and an incision made as far as 2; then cut from the middle, which is the primest part. After helping the whole of that side, the upper part must be attacked, and as it is difficult to divide the back-bone, raise it with the fork, while you separate a portion with the fish-slice. This part is more solid, and is preferred by some, though it is less delicate than the under side. The fins are esteemed a nicety, and should be attended to accordingly.

Brills, Soles, Plaice,

and *flat* fish in general, may be served in the same manner as a Turbot.

JOINTS.

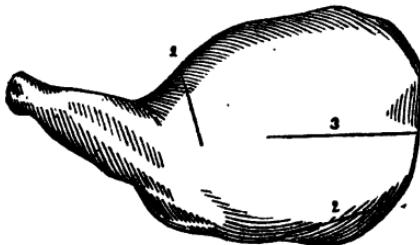
In helping the more fleshy joints, such as a Sirloin of Beef, Leg of Mutton, Fillet of Veal, cut thin smooth slices, and let the knife pass through to the bones of Mutton and Beef.

It would prevent much trouble, if the joints of the loin, neck and breast, were cut through by the butcher, previous to the cooking, so that when sent to table, they may be easily severed. Should the whole of the meat belonging to each bone be too thick, one or more slices may be taken off between every two bones.

In some boiled joints, round and aitch-bone of beef for instance, the water renders the outsides vapid, and of course unfit to be eaten; you will therefore be particular to cut off and lay aside a thick slice from the top, before you begin to serve.

Saddle of Mutton.

This is an excellent joint, and produces many nice bits. Cut the whole length of it close to the back-bone, and take off some long thin slices in that direction. The upper division consists of lean; the fat may be easily got at by cutting from the left side.



Shoulder of Mutton.

Cut in to the bone at the line 1, and help thin slices of lean from each side of the incision; the prime part of the fat lies at the outer edge, at 2.

Should more meat be required than can be got from that part, cut on either side of the line 3, which represents the blade-bone, and some good and delicate slices may be procured. By cutting horizontally from the under side, many "nice bits" will be obtained.

Loin of Mutton.

As the bones of this joint are divided, it is very easily managed. Begin at the narrow end, and take off the chops; when the joints are cut through, some slices of meat may be obtained between the bones.

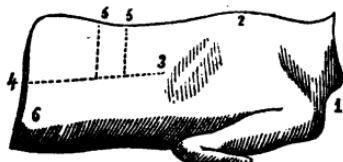
Haunch of Mutton

consists of the leg and part of the loin, cut so as to resemble a haunch of venison. It must be helped at table in a similar manner.

*Leg of Mutton.*

The finest part is situated in the center, at 1, between the knuckle and further end; insert the knife there, and cut thin, deep slices each way, as far as in 2. The outside rarely being very fat, some neat cuts may be obtained off the broad end, at 3. The knuckle of a fine leg is tender, though dry, and many prefer it, although the other is the most juicy. There are some good cuts on the broad end of the back of the leg, from which slices may be procured lengthways.

The cramp bone is by some esteemed a delicacy; to get it out, cut down to the thigh bone, at 4, and pass the knife under it in a semi-circular course, to 5.

*Fore Quarter of Lamb.*

First divide the shoulder from the scoven, which consists of the breast and ribs, by passing the knife under the knuckle, in the direction of 1, 2, 3, and cutting so as to leave a fair portion of meat on the ribs; lay it on a separate dish; the other part, which, after being sprinkled over with pepper and salt, should be divided in the line 3-4. This will separate the ribs from the grisly part, and you may help from either, as may be chosen, cutting as directed by the lines 5, 6.

Shoulder of Lamb

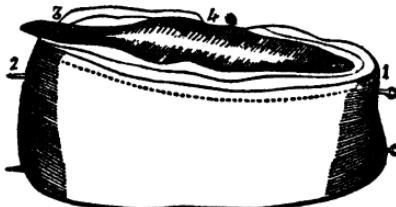
must be carved like a shoulder of mutton, of which it is a miniature edition.

Leg of Lamb.

Follow the directions given for leg of mutton, at page 156.

Loin of Lamb,

may be helped similar to a loin of mutton. See page 156. This, and the two foregoing, being small joints, should be helped sparingly, as there is very little meat on them, especially when first in season.

*Aitch-Bone of Beef.*

Cut off and lay aside a thick slice from the entire surface, as marked 1-2, then help. There are two sorts of fat to this joint,

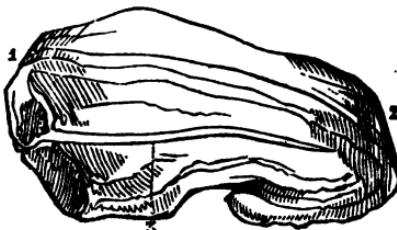
and, as tastes differ, it is necessary to learn which is preferred. The solid fat will be found at 3, and must be cut horizontally; the softer, which resembles marrow, at the back of the bone, below 4.

A silver skewer should be substituted for the one which keeps the meat properly together while boiling, and it may be withdrawn when you cut down to it.

Round of Beef.

This joint is so very easy to attend to, that we have not deemed it necessary to give a drawing of it; it only requires a steady hand and a sharp knife. The upper surface being removed, as directed for the aitch-bone of beef, carve thin slices, and give a portion of fat with each.

You must cut the meat as even as possible, as it is of consequence to preserve the beauty of its appearance.



Sirloin of Beef.

There are two modes of helping this joint. The better way is by carving long thin slices from 1 to 2; the other way is by cutting it across, which, however, spoils it. The most tender and prime part is in the direction of the line 3; there will also be found some delicate fat, part of which should be given with each piece.

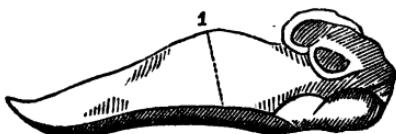
Ribs of Beef

may be carved similar to the sirloin, always commencing at the thin end of the joint, and cutting long slices, so as to give fat and lean together.



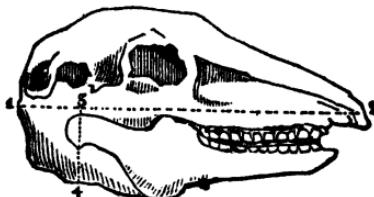
A Breast of Veal

Is composed of the ribs and brisket, which must be separated by cutting through the line 1-2; the latter is the thickest, and has gristles. Divide each portion into convenient pieces and proceed to help.



A Tongue.

Cut nearly through the middle, at the line 1, and take thin slices from each side. The fat is situated underneath, at the root of the tongue.



A Calf's Head.

Cut thin slices from 1 to 2, and let the knife penetrate to the bone. At the thick part of the neck end, 3, the throat sweetbread is situated; carve slices from 3 to 4, and help with the other part. Should the eye be asked for, it must be extracted with the point of the knife, and a portion given. The palate, esteemed a delicacy, is situated under the head, and some fine lean may be found by removing the jaw-bone; portions of each of these should be helped round.

A Loin of Veal

should be jointed previous to being sent to table, when each division may be easily cut through with a knife. The fat surrounds the kidney, and portions of each should be given with the other parts.

*Fillet of Veal*

resembles a round of beef, and should be carved similar to it, in thin and very smooth slices, off the top. Cut deep into the flap, between 1 and 2, for the stuffing, and help a portion of it to each person.

Slices of lemon are always served with this dish.

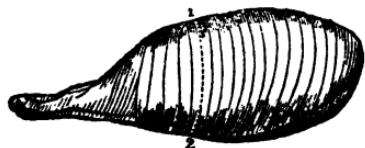
*Roast Pig.*

As this is usually divided as above, before sent to table, little remains to be done by the carver. First separate a shoulder from the body, and then the leg; divide the ribs into convenient portions, and send around with a sufficiency of the stuffing and gravy. Many prefer the neck end between the shoulders, although the ribs are considered the finest part; but as this all depends on taste, the question should be put. The ear is reckoned a delicacy.

Should the head not be divided, it must be done, and the brains taken out, and mixed with the gravy and stuffing.

A Loin of Pork

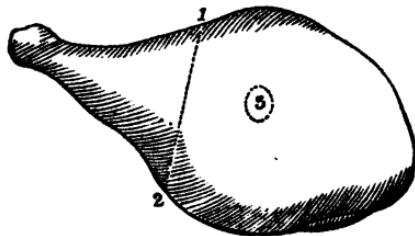
is cut up in the same manner as a loin of mutton. See page 156.

*Leg of Pork.*

Commence carving about midway, between the knuckle and further end, and cut thin deep slices from either side of the line 1. For the seasoning in a roast leg, lift it up, and it will be found under the skin at the large end.

Hand of Pork.

Cut thin slices from this delicate joint, either across near the knuckle, or from the blade-bone, as directed for a shoulder of mutton. This forms a nice dish for a tete-a-tete dinner; there is not sufficient for a third person.

*Ham.*

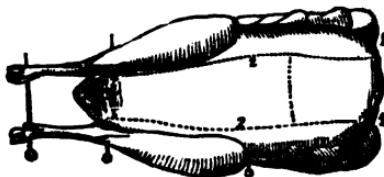
The usual mode of carving this joint is by long delicate slices, through the thick fat, in the direction of 1-2, laying open the bone at each cut, which brings you to the prime part at once. A more saving way is to commence at the knuckle and proceed onwards.

Some persons take out a round piece at 8, and enlarge the hole, by cutting thin circular slices, with a sharp knife. This keeps the meat moist, and preserves the gravy, but seldom looks handsome.

POULTRY, GAME, ETC.

The carving-knife for poultry is smaller and lighter than the meat carver; the point is more peaked, and the handle longer.

In cutting up a turkey, goose, duck, or wild fowl, more prime pieces may be obtained by carving slices from pinion to pinion, without making wings; this is an advantage when your party is large, as it makes the bird go further.

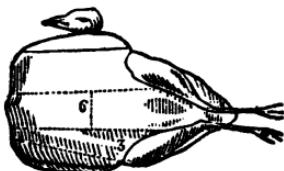
*A Fowl.*

It will be more convenient, in carving this, to take it on your plate, and lay the joints as divided, neatly on the dish. Fix your fork in the middle of the breast, and take the wing off in the direction of 1-2; divide the joint at 1, lift up the pinion with your fork, and draw the wing towards the leg, which will separate the fleshy part more naturally than by the knife; cut between the leg and body at 3 to the bone, 2, give the blade a sudden turn, and the joint will break if the fowl is not old. When a similar operation is performed on the other side, take off the merrythought, by cutting in to the bone at 4, and turning it back, which will detach it; next remove the neck bones and divide the breast from the back, by cutting through the whole of the ribs, close to the breast. Turn up the back, press the point of the knife about half way between the neck and rump, and on raising the lower end it will separate easily. Turn the rump from you, take off the sidesmen, and the operation is complete.

The breast and wings are the most delicate parts, but the leg is more juicy in a young bird. Great care should be taken to cut the wings as handsome as possible.

A Partridge

is cut up in the same manner as a fowl, only on account of the smallness of the bird, the merrythought is seldom divided from the breast. The wings, breast, and merrythought, are the finest parts of it, but the wing is considered the best, and the top of it is reckoned the most delicious morsel of the whole.

*A Pheasant.*

Fix your fork in the center of the breast, and make incisions to the bone at 1-2, then take off the leg in the line 3-4, and the wing at 3-5; sever the other side in the same manner, and separate the slices you had previously divided on the breast. In taking off the wings, be careful not to venture too near the neck, or you will hit on the neck bone, from which the wing should be divided. Pass the knife through the line 6, and under the merrythought towards the neck, which will detach it. The other parts may be served as directed for a fowl.

The breast, wings, and merrythought, are the most delicate parts, although the leg has a high flavor.

A Turkey.

The finest parts of this bird are the breast and wings; the latter will bear some delicate slices being taken off. After the four quarters are severed, the thighs must be divided from the drum-sticks, which, being tough, should be reserved till last. In other respects, a turkey must be dealt with exactly as recommended for a fowl, except that it has no merrythought.

Give a portion of the stuffing, or forced-meat, which is inside the breast, to each person.

Woodcocks, Grouse, Etc.,

are carved similar to a fowl, if not too small, when they may be cut in quarters, and helped.

Snipes, being smaller, should be divided in halves.

*Pigeons.*

The usual way of carving these birds is to insert the knife at 1, and cut to 2 and 3, when each portion may be divided into two pieces, and helped. Sometimes they are cut in halves, either across or down the middle; but as the lower part is thought the best, the first mode is the fairest.

Should they be very large and fine, they may be served like fowls.

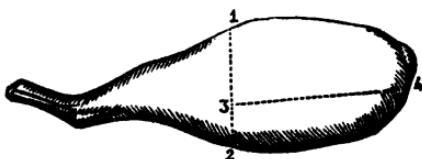
*A Goose.*

Take off the wing by putting the fork into the small end of the pinion, and press it close to the body; divide the joint at 1 with the knife, carrying it along as far as 2. Remove the leg, by cutting in the direction of 2-3, and divide the thigh from the drum-stick; then sever the limbs on the other side, and cut some long slices from each side of the breast, between the lines *a* and *b*.

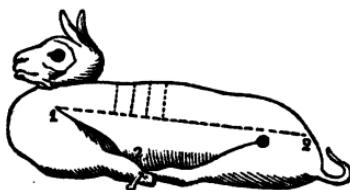
To get at the stuffing, the apron must be removed, by cutting from 4 to 5 by 3. It is rarely necessary to cut up the whole of the goose, unless the company is large; but the merrythought may be taken off. There are two sidebones by the wing, which may be cut off, as likewise the back and lower side-bones. The best pieces are the breast and thighs.

A Duck.

Remove the legs and wings as directed above for a goose, and cut some slices from each side of the breast. The seasoning will be found under the flap as in the other bird. Should it be necessary, the merrythought, sidebones, &c., can be detached in the same manner as recommended for a fowl.

*Haunch of Venison.*

First let out the gravy, by cutting in to the bone across the joint at 1-2; then turn the broad end towards you, make as deep an incision as you can from 3 to 4, and help thin slices from each side. The greater part of the fat, which is much esteemed, will be found on the left side; and those who carve must take care to proportion both it and the gravy to the number of the company.

*Hare.*

Insert the point of the knife inside the shoulder at 1, and divide all the way down to the rump at 2; do the same on the other side, and you will have the hare in three pieces. Pass the knife under the rise of the shoulder at 2-1, to take it off. The legs may be severed in a similar manner; then behead it, cut off the ears close to the roots, and divide the upper from the lower jaw. Next place the former flat on a plate, put the point of the knife into the fore-

head, and divide it through the center, down to the nose. Cut the back into convenient portions, lay the pieces neatly on the dish, and proceed to serve the company, giving some stuffing (which will be found in the inside), and gravy to each person.

The prime parts are the back and legs; the ears are considered a luxury by some, as are the head and brains; they may be distributed to those that like them.

Should the hare not be very tender, it will be difficult to divide the sides from the back, but take off the legs, by cutting through the joints, which you must endeavor to hit. You will then be able to cut a few slices from each side of the back. Next dissever the shoulders, which are called the sportman's joints, and are preferred by many. The back, &c., may then be carved as directed above.

Rabbit.

The directions for cutting up a hare will be amply sufficient to enable the carver to dispose of this animal. The best part is the shoulders and back, which must be divided into three or four pieces, according to its size. The head should not be given unless asked for.

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